MAY 1958 • Ten Cents

Family Circle

The magazine you need for the life you lead

COOKING FOR A CROWD

Fiction special:
"Upon a peak in Darien"
By NELIA GARDNER WHITE

Arthritis and the woman

ED MURROW'S TV SOUVENIRS

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Modess . . . because

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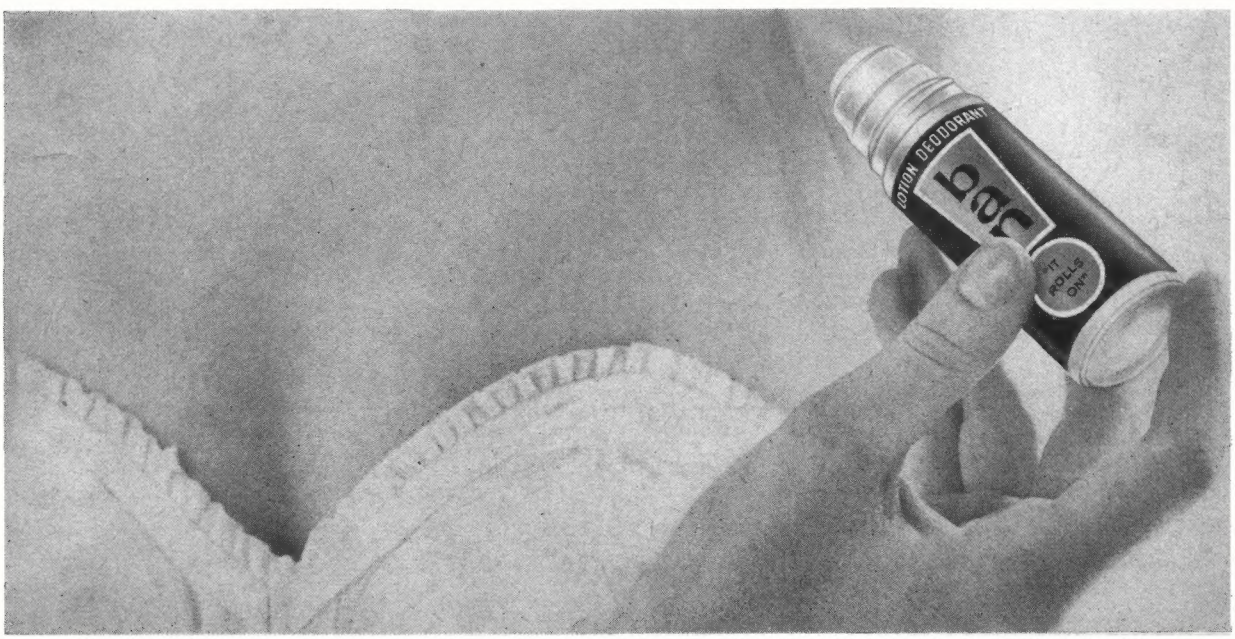

*IN A SURVEY AGAINST THE LEADING CREAM DEODORANT, 7 OUT OF 10 PREFERRED BAN. ANOTHER FINE PRODUCT OF BRISTOL-MYERS

Family Circle

ROBERT M. JONES *Editor* *Managing Editor* **HAROLD O. WARREN Jr.**

JAN C. MAYER *Art Director*

Family Circle is sold in all SAFEWAY STORES

VOLUME 52 NUMBER 5 Serving more than 4 million families

MAY 1958

Inside our Family Circle

Our cover—Flowers and the month of May go together, so we've summed up the beauty that flowers bring to spring and summer gardens everywhere with a colorful floral picture. Combined in our arrangement are tulips, ranunculuses, white lilacs, heather, and quince blossoms.

She knows whereof she speaks—Marion (Mrs. Henry) Lee, author of "The Joys of Being a Joiner" (page 21), has been president of the Stamford (Connecticut) Arts for Youth Council; chairman of the Recreation and Group Work Division of the Stamford Community Council; area fund chairman for the Stamford United Fund; and chairman of the Junior Garden Club of the Shippan Point Garden Club. For her gardening work with children she received a personal citation from the Federated Garden Clubs of Connecticut.

Mrs. Lee and her newspaperman husband have three children—Katherine, 19, a sophomore at Vassar College; Patti, 17, a high-school senior; and Henry, 10, a fourth-grader.

Settled couple—Party-bachelor Harry Evans ("Your Guest Is as Good as Theirs," page 26) tells us this anecdote about the party Jules Glaenzer gave for Noel Coward: "After various celebrities—from Mary Martin to Peter Donald—had contributed to the party entertainment, I whispered a request (with my host's okay) into the ears of two special pals who are screen stars. 'Oh,' demurred the lady, 'I'd collapse of stage fright. The talent here is too overpowering.' 'And,' added the gent, 'we just like to sit—as a settled couple should—and enjoy the fun and youthful gaiety.' Guess who, Natalie Wood and Robert Wagner."

"Upon a Peak in Darien"—This story (page 28) is one of the last written by the late Nelia Gardner White, distinguished author of short stories and of 14 novels, many of which have been serialized in leading magazines. Mrs. White's works have also been dramatized on television. NBC-TV's "Matinee Theatre" has featured five of her novels and stories.

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ASSOCIATES: Helen T. Boasi, Audrey Brown, Carl Herrforth, Corinne Johnson, Evelyn Kent, Margaret Mattison, Marion McGill, Gladys Merrifield, David L. Meyer, Ruth K. Mumbauer, George K. Nordhausen, Jack Taylor, Marius Trinque, Robert Wallace

Published monthly at Mount Morris, Ill., by The Family Circle, Inc. P. K. Leberman, publisher. C. J. Schaefer, president. T. J. Patterson, executive vice-president and advertising director. Harry Evans, vice-president. Willis E. Allen, circulation director. C. C. Sibre, treasurer. Executive and advertising offices: 25 W. 45th St., New York 36, N. Y. Advertising representatives: 360 N. Michigan Ave., Chicago 1, Ill.; Russ Bldg., San Francisco 4, Cal.; 6399 Wilshire Blvd., Los Angeles 48, Cal.

Contents © 1958 by The Family Circle, Inc.

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10c a copy—no subscriptions. Copies of back issues, 20c.

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Here's news in medicine

By LAWRENCE GALTON

Controlling night eating — A new type of appetite-curbing drug, now available to physicians, appears to meet a special need of many overweight people who do much of their nibbling and diet-breaking at night. Great urge to eat much more after 8 p.m. is a common phenomenon—often called "nighttime-eating syndrome." The new drug *Levenor* can be used to curb appetite at night without interfering with sleep. In a study reported by three New York Medical College physicians, 80 overweight patients (56 women and 24 men) took a tablet three times a day—an hour before lunch, at 4 p.m., and at 8 p.m. Weight losses ranged up to six pounds a week. Average weight loss for the whole group was two pounds a week, and only 23 failed to lose at least a pound or more weekly. For comparison purposes a number of patients were switched to dummy tablets for a time and showed an average weight loss of only half a pound a week.

Scientific Exhibit, American Medical Association Clinical Meeting, by Dr. Raymond J. Gadek et al., *New York Medical College, New York.*

Sun allergy—Sensitivity to ultraviolet rays from the sun can produce skin rash and marked itching. Answering a doctor's query on how to treat sun-sensitivity problems, an A.M.A. consultant advises that, for temporary relief, antihistamines can be used. Another helpful measure: Covering the skin with creams containing chemicals, such as para-aminobenzoic acid, that filter out ultraviolet rays. More lasting relief may be obtained by determining how much light, preferably from a constant source such as an ultraviolet lamp, a sensitive person can tolerate without reaction and then using the lamp for repeated daily doses of light, gradually increasing the exposure, till sensitivity is reduced.

A.M.A. Journal: Vol. 165, page 1895.

Vitamin-A caution — Too much of some vitamins—especially vitamin A—can be dangerous. Latest report, by a Northwestern University physician to the American Academy of Dermatology, tells of three women suffering from chronic vitamin-A poisoning who lost hair and developed bulging eyes, itching skin, blurring of vision, abnormal bleeding, and joint-and-bone pains. All of these symptoms disappeared when excessive vitamin-A intake was reduced.

Report by Dr. M. Paul Lazar, Northwestern University, Evanston, Illinois.

Backache after menopause — Severe and disabling back pain after menopause is often traceable to osteoporosis, a thinning of bone structure in the spine caused by hormone change. Often this cause of backache is overlooked, and even when it is known, hormone treatment may be avoided for fear of stimulating cancer. Now a long-term study carried out in 200 women treated with estrogen for up to 20 years shows relief for back pain and arrest of osteoporosis in every case. Moreover the incidence of breast, cervix, and uterine cancer for the group was also low and "should allay the fear that prolonged estrogen therapy produces cancer."

Archives of Internal Medicine: Vol. 100, page 715.

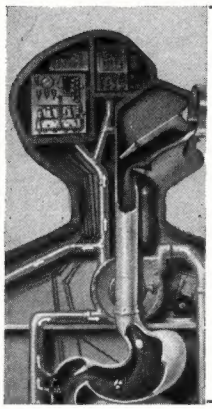
Breast cancer—After removal of a cancerous breast some women develop a swollen fluid-filled arm, sometimes with pain there and in the chest and limitation of motion in shoulder girdle and arm. Now injections of a local anesthetic to block a portion of the sympathetic nervous system and to correct blood-vessel spasm have brought relief. Tried in 100 women, the treatment led to marked improvement in 63, moderate improvement in 21.

Archives of Surgery: Vol. 75, page 946.

References to reports given at the end of each item are for the guidance of your family doctor. These reports are usually technical, beyond understanding by laymen, but they will help your doctor to determine whether a new development might be of value in your particular problem. Most of these publications are available to doctors through county-medical-society or hospital libraries and through the mail lending service of the library of the American Medical Association, 535 N. Dearborn St., Chicago 10, Illinois.

Bufferin® relieves pain twice as fast!

Di-Alminate makes the difference



Medical science knows that a pain reliever must get into the blood stream to relieve pain.

Bufferin combines aspirin with an exclusive combination of two antacid ingredients called Di-Alminate. These speed the pain reliever into the blood stream *twice as fast*. So . . .

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A MESSAGE OF IMPORTANCE TO THE READERS OF FAMILY

THE editors of FAMILY CIRCLE are pleased to announce that our "family circle" of readers is about to be substantially enlarged.

Effective with the June issue, FAMILY CIRCLE will be joined by another popular supermarket-distributed magazine, EVERYWOMAN'S, to form a single publication.

To the more than 5,000,000 readers of the new EVERYWOMAN'S FAMILY CIRCLE, the move will mean a bigger (and, we feel certain, better) magazine each month—at no increase in price.

Your editors will continue to be dedicated to an ideal of service to the American woman and her family—offering help in matters of the mind and spirit as well as with the material problems of everyday living.

Here, for example, are some of the things you can look forward to in the June issue of EVERYWOMAN'S FAMILY CIRCLE:

• In a big, colorful, eight-page section, beauty experts will explore that age-old challenge — how to achieve "that likable look." This feature will show a woman how to translate her own idea of what she *really is* into the appearance that expresses this concept to the world. We think you'll find new beauty horizons as you see how film star Deborah Kerr, singer Gisele MacKenzie and TV personality Betsy Palmer translated their mental pictures of themselves into their familiar, likable appearance.

Deborah Kerr

Cricket McCune, senior make-up artist for CBS-TV, gives practical make-up advice that shows you how to make your face look like *you*. Albert of Fifth Avenue helps you choose a hair style that conveys your personality to the world. And Grace Downs, model-and- air-career-school dean, offers grooming tips to give you confidence.

Every woman who has searched for beauty advice to help her show herself as the likable, friendly person she is will find this beauty package specially prepared for her.

• Ever wish you could travel around the country just to dine at famed inns or restaurants and sample the specialties for which they are renowned?

In the June issue we're bringing four fabulous dining places right to your home. We'll not only picture them and the foods for which they're famous, but we'll show you how to prepare dishes that have made these restaurants the mecca of many a traveler.

We invite you to journey with us to the Tam o' Shanter Restaurant in Los

Angeles, where you'll find yourself in a baronial Scottish setting, your order taken by a costumed lassie. From among Tam o' Shanter's many famous foods we've chosen fruit plate with fruit dressing and luscious sea-food salad.

Next we're off to The Carnival in Portland, Oregon, decorated in the gay style its name suggests, where tots sit in carousel-animal chairs and munch scaled-to-size treats. Our selections are supercolossal cheeseburgers, Carnival salad, ice-cream-and-berry pie, and buttermilk-orange float.

Now the magic carpet brings us to The Wagon Wheel, a big rambling inn built like a log house, near Beloit, Wisconsin, where we'll order the chef's famed Veal Cordon Bleu.

Our sampling ends at lovely Toll House in Whitman, Massachusetts. A huge vine-covered tree grows up through the pastel-decorated dining room. Will you have the delicious sweet-sour chicken? Or sole with lobster-mushroom stuffing? Or . . . But you needn't choose. You can enjoy many dishes from all these places — at family meals in your own home. Your ticket to this gourmet trip is your June copy of EVERYWOMAN'S FAMILY CIRCLE.

• In "My Husband Hates Suspense" the wife of the famed suspensemaker of movies and TV, Alfred Hitchcock, reveals why her husband wants no sus-

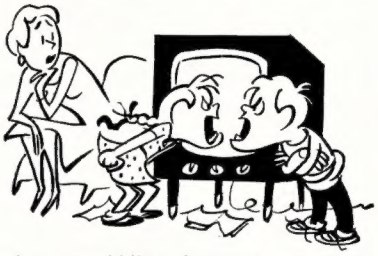
CIRCLE

Alfred Hitchcock—a study in contrasts

pense in his business or personal life. If you've wondered, while watching the maestro toss out those scary-wacky clues that introduce his TV program, what the real Alfred Hitchcock is like, you'll get the facts in this article.

Planning a vacation? Tourists by the thousands are flocking to view the huge construction projects of the St. Lawrence Seaway, now nearing completion. We have asked Canadian John S. Walsh, noted writer and artist, to preview a family-vacation trip to the seaway region. He'll tell you of sights and delights that are in store for you there, and visualize some of them in water color—including a scene at one of the great new locks that will open Great Lakes ports to seagoing vessels.

• In your household, is youthful energy too often expended in sibling squabbles that fray Mother's nerves? If so, you'll find an answer to your SOS in our June feature "67 Things for Children To Do Besides Fight." The author agrees that some conflict is healthy for growing children. But



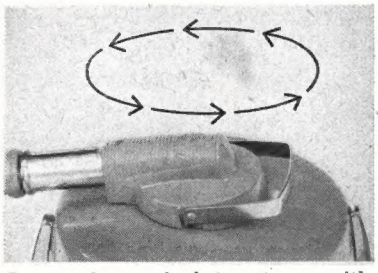
when squabbling becomes a recreational habit, for which even TV serves only as background din, Mother needs a plan of action. Here's how one homemaker helped her youngsters devise their own ways for averting after-school, week-end, and holiday bickering.

• It's not only the bride who needs a

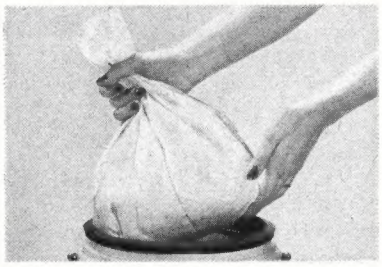
[*To page* 8]

Now . . . vacuuming's easier—faster, too with General Electric's Lowboy Cleaner

Double-action cleaning unit cleans both rugs and floors in one operation. Picks up annoying lint, thread easily.



Free-turning swivel top turns with you as you clean all round a room. That's famous "reach-easy" cleaning.



"Throw-away" bag is easy to change. Has extra large capacity—and the dirt never touches your hands.

Compact, good-looking and *easy to store.* Low silhouette, lightweight. Cord wraps around bumper.

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Kansas City to Memphis	$1.30	85¢	25¢
Oklahoma City to Chicago	$1.80	$1.20	30¢
Dallas to New York	$2.45	$1.65	45¢

These rates apply nights after 6 o'clock and all day Sunday. Add the 10% federal excise tax.

"kitchen trousseau"—those basic pans and kitchen tools that are homemaking musts. Any woman who is re-evaluating her kitchen in terms of necessities for preparing and cooking food will find a valuable what-to-buy guide in our June feature that lists the items needed for an adequate pan-and-kitchen-tool "wardrobe."

• "What is so rare as a day in June?" . . . especially when you serve an easy-to-prepare family meal in an outdoor setting? Next month we'll picture three delightful and delicious summer suppers (with menus and recipes) that can be carried on trays or put on a cart and wheeled to porch or patio.

One of our family-meal favorites is jumbo burgers with bean ramekins; the other is a luscious hearty-salad supper. And for an outdoor party supper we'll show you how to prepare our ham Newburg casserole—a dish you'll be proud to serve.

• Ivy Baker Priest, treasurer of the United States, switches to the comfortable role of successful mother in the June issue to ask a challenging child-care question: Are we *neglecting* our children enough? She feels strongly that a child needs room and freedom to grow on his own, without constant parental interference. She tells why in a stimulating article.

• An engrossing story by Anne Homer Warner, "The Girl You Used to Know," asks another question in the June issue: What happens when a man who has been desperately in love—and lost—meets the girl again after five years and learns they can begin again where their romantic adventure left off? The answer Sam learns is a surprising one.

• The June "house of tomorrow," a modern, compact, three-bedroom home, is a prize winner in a contest for design of homes with built-in air conditioning. One of its outstanding features is its economy. It can be built with air conditioning *included* at little more than the cost of a non-air-conditioned house having the same space.

Furnishings are all from a new and unusually attractive low-cost line—based on 18th-century Shaker designs adapted for modern homes.

• All this and more—fashions in summer play clothes and swim suits, short cuts to better housekeeping, news in medicine, a TV personality profile, movie reviews, shopping aids—will be yours in the June issue of EVERYWOMAN'S FAMILY CIRCLE, on sale May 20th.

One word of caution—printing facilities are limited, so be sure to buy your copy early. ##

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PRESENTING

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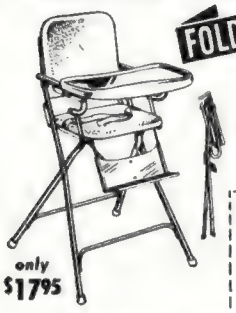

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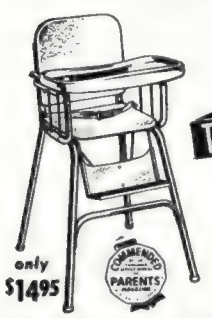

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The Chair that grows with your family
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New products you should know about . . .

Many remodeling jobs will be easier to do and more attractive, now that perforated hardboard is available in four-foot-wide panels in nine pastel colors, seven wood grains, and a number of marbleized finishes.

If your windows, doors, or drawers stick, try the new silicone spray that is packed in aerosol cans. This greaseless resin-base product will eliminate squeaks and friction noise, too, and will not harm fabrics or paint, metal, or wood surfaces.

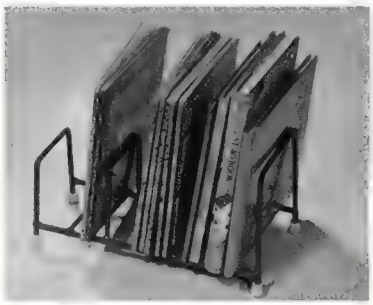
Protect your hands with this scouring-pad holder, your sink with the accompanying polyethylene tray. The rust-proof aluminum-and-rubber guard snaps onto any scouring pad. The tray provides neat, easy-to-clean storage.

This covered utility container will solve disposal problems in the kitchen, nursery, bathroom, or bedroom. Molded of polyethylene in pink, turquoise, yellow, or white, the container is resistant to acids and alkalies, is easily cleaned, and will not scratch surfaces with which it comes in contact. It is designed to stand on a flat surface or to be hung on a door by means of metal loops. —S. P. H.

see buyer's guide

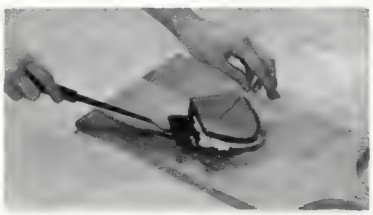
Our readers do it this way . . .

To dry rubber boots that are damp inside, use the blower attachment of your vacuum cleaner. Warm air blown into each boot for a few minutes will speed up the drying.—Mrs. Herman Geisler, *Jerseyville, Illinois.*



I keep my children's small books neatly arranged by slipping them into one of the rubber plate racks you can buy in housewares departments.—Mrs. William C. Wood, *Dorchester, Massachusetts.*

A plastic toothbrush holder (the type used in traveling cases) makes a good crochet-hook holder that is safe and unbreakable. — Mrs. Robert Novak, *Villa Park, Illinois.*



Use a pancake turner to slide sandwiches into paper sandwich bags. This keeps sandwiches with soft fillings from falling apart or being crushed.—Pearle Patterson, *Rudolph, Ohio.*

Freeze leftover starch in an ice-cube tray and store in your freezer. You'll have cubes of starch handy when you need a small amount of it.—Mrs. F. N. Calnon, *Sheldon, Iowa.*

I keep a plastic tablecloth in my shopping cart. Whenever I'm caught in the rain, I use the tablecloth to cover the groceries in the cart. In an emergency I sometimes use the cloth, folded into a triangle, as a rain cape.—Mrs. W. J. Koeppen, *Cicero, Illinois.* ##

We'd like to hear about your short cuts. FAMILY CIRCLE will pay $2 for each suggestion printed. There's no limit to the number you may send in, but no entries can be returned to you. Mail your idea to Housekeeping Editor, FAMILY CIRCLE, 25 W. 45th St., New York 36, New York.

so good in glass

. . . because soft drinks just naturally taste "extra special" when you enjoy them in clean, sparkling bottles. Because pure glass can't take away any of the original refreshing flavor. That's why all your favorite soft drinks come in shining glass bottles.

GLASS CONTAINER MANUFACTURERS INSTITUTE, 99 PARK AVE., N. Y.

Spend a day or a week-end in Ship'n Shores... and you'll never spend summer any other way. They're so ready to go wherever *you* go! Enjoy the cool calm charm of this lovely Dacron-pima scoop. In a no-iron blend of proven performance ... at a perfect 2.98

Canadian prices slightly higher. Trademark registered in Canada.

Just

By BYRON FISH

OTHER women commiserate with my wife. They shake their heads and say, "It must be pretty hard to have a husband who works at home."

Actually, I'm not much in the way. I shuffle off to a separate wing of the house where the telephone connects me with the great outside world.

A telephone is an instrument for interrupting anybody, any time. The only time a telephone doesn't ring is during television commercials. It waits till just before the best gag lines or the final pay-off of a drama.

It tolls for me as I'm lifting dinner's first forkful of food, or lathering my face for a shave.

• • •

ANOTHER guarantee of a telephone summons is to sit down and begin writing in my wing of the house. But this may be because our family schedule is somewhat more erratic than those of other writers I read about. They get up before dawn, knock off two chapters of a book, and are puttering in the garden by noon.

Around here, Father has no priority on bathroom or breakfast till after the off-to-school rush. By 10 o'clock I'm puttering in my office.

One disadvantage of such a schedule is that garden work has to be done by lantern light. Our old neighbors are used to the sight, but a newcomer once telephoned the sheriff, thinking somebody over here was burying a body in the night.

• • •

YOU haven't lived till you've lived where the business and personal telephone are one, separated only by

like a man

an extension. Then you haven't lived much, except with your ear to an instrument.

Besides personal, business, and wrong-number calls, we've recently added a development familiar to many families—the conversation of the next generation.

All this extracts infinite variety from the wires. We can hardly wait to hear what the next bell will bring. This works out fine, because we don't have to wait.

Once I'm settled before my typewriter, affairs fall into a nice sensible pattern, like this: "Mr. Fish? You're the one who writes for the newspaper?" After I've cautiously admitted it, there's an ominous pause.

Does somebody want to meet me in the back alley? Or am I to be invited to an exciting event such as a P.-T.A. bazaar. If my caller leads off by telling me I write Pulitzer Prize material every day, I know I'm about to receive a pitch from somebody's publicity chairman.

I always listen sympathetically to an organization's publicity chairman. It's an appointive job, and a new president uses it to take revenge on the person who's nominated him. "Yes, I remember the meeting this evening. Thanks for reminding me. I'll be there."

• • •

SO we . . . excuse it, please . . . the telephone.

Voice: "Say, are you going to show up to repair our plumbing today?"

Sorry, I really won't have time. Better try the plumber's number again.

Where were we? Oh yes, the telephone. . . .

This time it's for my wife. I'm delighted if it's her cousin or sister-in-law. It means the phone won't be ringing for the next half hour.

But no such luck most of the time. Laurie's fast and efficient with her promise to bring cookies to the preschoolers' May Day party or her reply to the woman who wants to leave us a full set of "The Little Folks' Big Opportunity Books," without which the children will grow up stupid.

• • •

BUT the children are pursuing their education anyway. Afternoon has come, and they're learning afterschool arithmetic by dialing the phone at a playmate's home. Two plus 4 plus 2 plus 5 plus 7 equals our number.

"Hello!" I bark. [*To page* 19]

new smartness afoot . . .

Red Ball Summerettes® in

Flower-Garden Fabrics

Look what just came out! A whole cluster of new fabric casuals to fit *your* way of life! Summerettes let you work or play in cool comfort, and they're so easy to care for. Just an occasional sudsing keeps the fabrics posy-fresh. Pick your favorites now at better shoe and department stores.

by Ball-Band, Mishawaka, Indiana

As seen in *Glamour* and *Charm*.

Most styles also available in narrow widths.

No more tears

from soap in the eyes

Use the shampoo that can't burn or irritate eyes.

Leaves hair silky-soft, easy to comb.

Johnson's
BABY
SHAMPOO

Prints for your home

Fine 15½"x13½" reproductions of oils in the old Dutch masters' tradition by Henk Bos, contemporary Netherlands artist whose still lifes with food or flowers you received so enthusiastically last year. These two still lifes are offered for the first time at a special Family Circle price of $1 the pair, or, handsomely scoop-framed in lime oak, $6 each

"Still Life with Old Books"—Henk Bos

"Still Life with Old Bottles"—Henk Bos

Order by Coupon

Family Circle, Dept. WS, Box 1379,
Grand Central Station, New York 17, New York

Please send me the items indicated:

Quantity	Item	Total price
.....	set(s) of "Still Life with Old Books" and "Still Life with Old Bottles," at $1 per set (postage prepaid)	.....
.....	"Still Life with Old Books," scoop-framed in limed oak, at $6 each (postage prepaid)	.....
.....	"Still Life with Old Bottles," scoop-framed in limed oak, at $6 each (postage prepaid)	.....

Enclosed is check (money order) for TOTAL amount for all items ordered .....

Name *(please print)* .....

Address .....

City ..... Zone ..... State .....

Items shipped to Canada subject to Canadian tariff

They're here to warm your family's heart...

The marvelous muffins of long ago!

But now you can make them so easily with my new mixes...and choose from four entirely different flavors —Betty Crocker

Can you remember the hot muffins—the bright-yellow-and-brown muffins that used to be such a heart-warming part of family meals? You'd reach for one, and feel its slightly crusty underside; break it open and whiff its delicate fragrance; taste it, and find it feather-light and tender-textured under the gobs of butter you'd spread on. Now you can make a pan full of just such glorious muffins. Make them in your own oven . . . the very first time you try the new Betty Crocker Muffin Mixes. And it's all so easy, so *quick!* Even beginners turn out glorious muffins *in minutes.* Get any one of the four new Betty Crocker flavors at your store today. And tonight, just see what your husband says after he's taken his first luscious bite.

NEW RAISIN-BRAN MIX—this old-time favorite *used* to be a chore. Now *you* can bake while the coffee perks.

NEW DATE MIX—you'll find delicious little pieces of softened dates sprinkled through each cloud-light muffin.

NEW CORN MIX—Finer-textured, more moist than most, with the pure corn taste that goes so well with butter.

NEW ORANGE MIX—It is lightly, delicately flavored with the warm sunny essence of fresh-picked oranges.

TUNED TO BABY'S TASTE

5 inviting ways to make your tyke like to eat! Gerber Baby Cereals are prepared to please your baby's uneducated palate . . . both from the standpoint of taste and texture. Each has its own interesting but delicate flavor. All have the good-feeling texture babies like.

nutrition note

Gerber Baby Cereals are prepared in the nutritional interests

of little ones. All 5—Rice Cereal, Barley Cereal, Oatmeal, Mixed Cereal and High Protein Cereal are fortified with iron, calcium and B-vitamins. Gerber High Protein Cereal has a whopping 35% protein content to aid baby's growth. All ready to serve. Just add formula or milk.

advancement note

When baby advances to a full schedule of solid foods, you'll be glad to know you can depend on Gerber for all his baby food needs — from the infant age through the toddler stage. 80 Strained and Junior Foods, including meats and fruit juices.

Gerber®
baby cereals

The reel dope

By PHILIP K. SCHEUER

Natalie Wood and Gene Kelly

"Marjorie Morningstar," from Herman Wouk's best seller, gets a loving transcription to the screen, with Natalie Wood cast most pleasingly as Marjorie, and Gene Kelly as her world-weary Peter Pan, Noel Airman. If anything, perhaps, the film is *too* loving—in that the contours of the characters have been softened. Airman, for example, is now more arch than heel, though entirely persuasive; and Ed Wynn's delineation of Uncle Samson is played a little more as the buffoon than as the buffer between Marjorie and the grownups' world she cannot face. Also noteworthy in the cast: Carolyn Jones, Everett Sloane, and Claire Trevor. In WarnerColor. *(Beachwold; Warner Bros.)*

"The Young Lions" — Irwin Shaw's forte as a short-story writer gave his novel "The Young Lions" an episodic nature that is likewise evident in this faithful film adaptation. But many of the episodes depicted stand out as vignettes of terrific drama, power, and irony. "The sword shall devour the young lions," says the Old Testament; and this is the account of the effects of World War II on an idealistic American Jew (Montgomery Clift), a goldbricking Broadway playboy (Dean Martin), and a disillusioned German lieutenant (Marlon Brando). Destiny joins them—tragically for the German — outside a concentration camp. A lion among war films. In CinemaScope. *(20th Century-Fox)*

Dean Martin and Montgomery Clift

Pier Angeli and Danny Kaye

"Merry Andrew" — Whenever a talented fellow like Danny Kaye (not that there *is* anyone quite like Danny) appears in a film, we realize how much audiences have missed comedy. This one has its share of it—plus half a dozen clever lyrics by Johnny Mercer. The locale is England, and Kaye plays a schoolteacher who wants to go digging for a statue of Pan and finally does. But when he reaches the spot marked X, he finds a circus going full blast. His digging — upward — lands him in a lions' cage. Spectators laugh so hard that the proprietor, Salvatore Baccaloni, makes Danny a clown. With Pier Angeli. Merry enough for anyone. In Metrocolor and CinemaScope. *(Sol C. Siegel; MGM)* [*To page* 18]

BRINGING UP BABY.

HINTS COLLECTED
BY MRS. DAN GERBER
MOTHER OF 5

the spotlight's on baby

Reserved for the most important people: National Baby Week —April 26 to May 3. Food for thought on this special occasion: In the hustle-bustle of doing things for baby, few of us stop to think what baby does for us. I like this mother's interpretation:

"The most wonderful thing about babies is that they enrich your life, give direction to your dreams and provide a reason for rising above the humdrum."

feature of the month

Exclusive Gerber Offer—Starring Rosemary Clooney

For mothers of lovely babies everywhere: Gerber offers an original recording called "What is a Baby," narrated by Rosemary Clooney... charming TV star and mother of 3. It's an irresistible biography of your baby and all babies, told with the tenderness, humor and insight all mothers will understand and cherish. On the other side of the record, Miss Clooney sings two favorite lullabies: "Close Your Eyes," and "All the Pretty Little Horses." Both are sure to delight you and your family.

For your copy of this 7 inch, 33⅓ Lp Columbia record of "What is a Baby," just send 50¢ and 6 labels or boxtops to Dept. 195-8, Gerber Baby Foods, Fremont, Mich. In Canada, send to: Gerber Baby Foods, Niagara Falls, Canada. Offer expires Dec. 31, 1958

quality first

Every week is baby week at Gerber, so far as your baby's well-being is concerned. As a mother who wants the most nutritious food for her baby, you'll be pleased to know that all Gerber Baby Foods are quality-tested in 28 ways to insure absolute purity, true flavors, appealing colors and the highest possible nutritive value. For when it comes to babies . . . mothers and Gerber agree, it's quality first.

rugged individualism . . . baby style

All parents feel the need to be reassured that baby is developing normally. So they often compare baby's achievements with those of other children . . . sometimes to their delight, more often to their disappointment. Comforting findings from a survey on child behavior: (1) No two babies develop in the same way at the same time. (2) There are approximate times when some babies do certain things, but behavior patterns vary so widely, few comparisons can be made. (3) No matter what they do when, most babies catch up with each other in the end.

dinners to invite delight

All savory goodness and substantial nourishment—that's the story on Gerber's Strained High Meat Dinners. For they have 3 times as much meat and much more protein than regular vegetable and meat combinations. Selected vegetables and cereal are blended with this extra meat for exceptional flavor and excellent nutritive value. 3 Strained varieties: Beef, Chicken or Veal. Also in Junior texture for toddlers.

Babies are our business
. . . our only business!

NATIONAL BABY WEEK

Gerber baby foods

FREMONT, MICHIGAN

5 CEREALS • OVER 80 STRAINED & JUNIOR FOODS, INCLUDING MEATS.

New deep moisturizing discovery

Stops Dry Skin Problems in these 5 "Danger Zones"

★ Frown lines!
★ Crow's feet!
★ Flaky patches!
★ Expression lines!
★ Crepey throat!

Now flood precious moisture *deeper* into your dry-lined skin. Age-revealing "danger zones" become less apparent as your skin drinks in the rich benefits of Woodbury Dry Skin Cream. Skin looks, feels smoother.

Woodbury's new *deeper* moisturizing and *deeper* softening ingredients help smooth and freshen skin where the look of age strikes! Its remarkable blend of skin softeners and rich, beauty-giving lanolin penetrates *deeper than ever before!*

Woodbury Dry Skin Cream is a *moisturizing* cleanser as well as a superb skin *softener*. Use it for seven days. See "danger zones" become "beauty zones" or your money back! 25¢ to $1.

WOODBURY LANOLIN RICH DRY SKIN CREAM

The reel dope

From page 16

"Cry Terror!" clamps a suffocating hold on the poor but not wholly unprepared spectator (after all, that title *is* a warning) even before the opening credits go by, and the grip never lets up for 95 minutes. As with their 1956 movie, the Doris Day starrer "Julie," writer-director Andrew Stone and his film-editor wife Virginia make every foot, every inch of film *scream* in this ace thriller of the year. Rod Steiger, an utterly ruthless criminal, tricks James Mason, an electronics repairman, into rigging time bombs that Steiger uses to blackmail an airline for $500,000. Then he kidnaps Mason, his wife, played by Inger Stevens, and their child to keep them from squealing. Not for softies. *(Andrew L. Stone; MGM)*

Joanne Woodward and Paul Newman

"The Long Hot Summer" was made 'way down South by a transplanted Hollywood troupe, but between the acquired accents and the glaring red of the men's make-up it's pretty hard to forget that the company *was* transplanted. This leisurely developed comedy-drama, culled from three works (two short stories and a novel) by William Faulkner, concerns the efforts of Orson Welles, a bull-necked family tyrant, to get his daughter, Joanne Woodward, married off. Unlikeliest likely aspirant: Paul Newman, a transient suspected of barn burning, who wins over Poppa before he wins daughter. There are good theatrics from all three of them, as well as from Anthony Franciosa, Lee Remick, Angela Lansbury, Sarah Marshall, and others. Directed by up-and-coming Martin Ritt. In De Luxe Color and CinemaScope. *(Jerry Wald; 20th Century-Fox)* ##

Just like a man

From page 13

"Hello," says a small voice. "I'm calling."

All young children sound alike on the telephone—boys, girls, and your own. Can't tell if it's one of ours, or another child wanting our boys, or a wrong number. Then I hear, "I'm at Stevie's house. Can I stay awhile?"

That clears up part of the problem. It's a report home. But Stevie Who, and where does he live?

"I don't know his last name. He lives up on the hill."

Parents should keep track of their children. Now we know one son is with one of half-a-dozen Stevies, all of whom live on nearby hills.

There is a conference in the background. "What's your other name?" Stevie's other name is Halberstaedter, or something that doesn't register very well in the translation, so we conclude the dicker with the command to be home in one hour.

• • •

WITHIN the hour a mother is on the line. "If Stevie's at your place, will you please send him home?"

It could be the same Stevie who has walked home with one of our boys who in turn will ask permission to walk back with Stevie. Or could it be a different Stevie? A flock of small boys are playing in the yard, so I walk out and shout, "Stevie, your mother wants you. Go home!"

Three small boys take off.

Back in their own fold, they'll begin phoning to see if they left a coat or a cap pistol in our yard. If there's anyone I want to call now, it's too late.

Well, there will still be a quiet uninterrupted period in which I can write after the evening's meeting—between midnight and dawn—when the world's most remarkable timesaving device is usually still.

By [illegible] (HER MAMA)

"Martha! You've been listening to those radio serials again"

THIS EMBLEM IS YOUR GUARANTEE OF SATISFACTION

BLUE BELL

Blue Bell, Inc., Empire State Bldg., New York, N.Y.

SHORT, SHORTER, SHORTEST! In all the lengths that flatter best! Tailored in Sanforized sailcloth or canvas duck. Top 'em off with blue and white cotton Jeanie blouses. Misses', teens', tots' sizes. **98¢-$3.29**

BLUE BELL

Clothes for all the family

with double-rich Pet Milk and chocolate pudding...

It's magnificent frosting, smooth-spreading, creamy to touch and taste—and you can make it in minutes. Or make candy, professionally perfect, from the same recipe. Double-rich PET and a package of pudding help you do it easily—there's no guessing, no soft-ball testing, no tedious beating. PET, with pudding, makes chocolate-lavish, luscious frosting and candy no other form of milk could make. Like all good things made with PET, this is cooking the carefree way! WRITE FOR "CARE-FREE COOKING"—your free Pet Milk recipe book. Send a card with name and address to Pet Milk, 1611-B Arcade Bldg., St. Louis 1, Mo.

CHOCOLATE FROSTING

1. Mix well in a heavy 1½-qt. saucepan **1 pkg. Chocolate Pudding** (not "instant" kind), **1 cup Sugar** and **½ cup PET Evaporated Milk**. Cook and stir to a full, all-over boil. Lower heat, stir and boil slowly for 3 min. Take off heat.

2. Without stirring, add **1 Tablesp. Butter** and let cool 10 min. Then stir until mixture is very thick.

3. Add **2 teasp. PET Evaporated Milk**, and stir until thick enough to spread on a cool Skillet Cake (see opposite) or 1 layer of cake, 13 x 9 in. See tip below.

CHOCOLATE CLUSTERS

Follow recipe for Chocolate Frosting through Step 2. Then stir in **1 cup small, salted Peanuts.** (OR omit peanuts, and fold in quickly 1½ cups midget Marshmallows.) With 2 teaspoons, drop candy quickly onto waxed paper. Makes 24. See tip below.

For Skillet Cake: Use cake mix. Follow package directions, but bake in a 10-in. copper or aluminum skillet 50 to 60 min., or until cake pulls from sides.

TIP: If frosting or candy becomes too stiff to spread or drop easily, stir in a few drops of PET Milk

DOUBLE-RICH PET... HANDIEST MILK YOU CAN GET!

To you—from PET—top TV entertainment! *Enjoy RED SKELTON and EDGE OF NIGHT over CBS-TV... consult your local newspaper for station and time.*

"PET"—Reg. U.S. Pat. Off.
Copr., 1958, Pet Milk Co.

THE JOYS OF BEING A JOINER

By MARION LEE

Suffering from "only a homemaker" blues? Here's a way to exchange brooding over your fate to broadening your horizons

WHEN our family moved to the suburbs, I didn't know a soul in our new community. And there was no opportunity for me to meet people through my husband's business contacts, for he's a commuter. I felt trapped, and, I'll admit, rather sorry for myself.

Today I know hundreds of interesting and active people in my town. They include public officials, artists, writers, clergymen, teachers, and businessmen. Our daily newspaper comes alive for me as it reports their doings, and I now have enough firsthand knowledge of my community to read between the newspaper lines.

Three or four times every day I receive phone calls regarding some phase of my civic activities; and two or three times a week I am out doing enjoyable and (in my opinion) worthwhile work for our community. Instead of depending on my husband to introduce me to people, I find that I am often introducing him to *my* friends.

I have a new perspective, broader than our four walls, and I feel a confidence I never had before in meeting strangers and talking about community problems. On occasion I can even address a meeting—something that would have petrified me a few years ago. Although I'm "only a homemaker," I have found a way to kindle friendships, bolster my self-confidence, and build a richer, more meaningful life for myself.

IN these days of widespread restlessness, when so many families are moving to new communities, a common problem is that of putting down new roots. How shall we go about meeting people? I believe that the solution I found can bring happiness to any woman. I joined volunteer organizations.

Much as I used to enjoy a game of bridge, I find community work far more stimulating. The range of friends and topics of discussion are so much broader, the aims so much more purposeful! Yet there is also sociability—of the kind our grandmothers probably found when they held quilting and sewing bees "for a good cause."

It has been an important discovery to me that I can do some good and have fun at the same time.

At first I was intimidated by the prospect of long dull hours of committee work. Perhaps many women share this initial fear. The term "clubwoman" [*To page* 64]

Cooking

EVERYTHING'S set for your club or church fund-raising covered-dish buffet, so swing wide the doors in welcome. And a tempting groaning board it is, with each neighbor's specialty made and proudly presented. Plates or trays are conveniently stacked on a side table to be picked up as guests start around to try some of each dish, for no one will want to miss a single treat.

This covered-dish supper is just one of several in the new edition of our popular booklet "Cooking for a Crowd" (note [*right*] tells more about this money-making-party book). Each starred (★) recipe in our menu *(below)* makes enough for 12 servings—all good ideas, too, for entertaining at home.

COVERED-DISH PARTY

★Macaroni Favorite ★Merry Mix-up
★Fiesta Casserole ★Jumping Jack
★Fruit-bowl Salad
★Garden Slaw Assorted Relishes
★Graham-pecan Loaf ★Biscuit Diamonds
Sliced Rye Bread
★Fabulous Fudge Cake ★Lots o' Lemon Pie
★Brownie Bait ★Butter-nut Balls
Coffee

For starred (★) recipes, turn to page 65

for a crowd

Dear Reader:

It's here! Our new, bigger "Cooking for a Crowd" booklet to help you plan a money-raising party right—and have fun doing it. It tells how to organize work, select menus, figure food costs; gives six complete menus with recipes for quantity cooking. If you have been asked to take charge at your club or church, we think you'll find your food answers here. Sincerely, Julia Lee Wright

P.S.: Use coupon on page 65 to order your copy (25¢).

If I could tell a woman one thing about entert

ELSA MAXWELL

CLAUDE PHILLIPE

GALE STORM

These well known personalities who know party-giving reveal secrets that can make your home entertaining more enjoyable

BEING a good hostess is not a simple matter. A hostess should offer everyone who enters her home a combination of charm, grace, warmheartedness, understanding, and friendliness.

Beyond that, if she is entertaining at dinner, she must either be a competent cook or supervise the efforts of a fine cook.

Next to being a good wife and a good mother, nothing is quite so important and difficult to achieve as the art of being a good hostess.

With all this in mind, I interviewed some of America's most famous hosts and hostesses. To each I put the question: "If you could tell the women of America just one important thing about successful home entertaining, what would it be?"

Some of these people have entertained Presidents and royalty at dinners that made headlines. Some have given intimate little parties for the best known figures of stage, screen, television, and every other medium of entertainment. A few enjoy large parties; others wouldn't dream of inviting more than six or eight guests at a time.

Here are the answers—the recipes for successful entertaining—that I have gathered from people who ought to know.

"Be organized," says Perle Mesta

PERLE MESTA, *long known as Washington, D. C.'s most famous hostess, is in fact one of the most successful hostesses in the world. She has entertained royalty, Presidents of the United States, senators, congressmen, movie stars, everybody of note. Mrs. Mesta gives two or three dinners a week, and prides herself on the cosmopolitan mixture of people she invites. As ambassador to Luxembourg from 1949 until 1953, Mrs. Mesta entertained countless American GIs stationed in Europe. One of her most famous parties was given in London during Coronation Week, when she gave a dinner dance for 700 people. Perle Mesta grew up in Texas and Oklahoma. Now a widow, she lives in a beautiful French-style house in the nation's capital.*

"I THINK a hostess has to have eyes at the back of her head. Once she invites people to her home, it is up to her to see to it that they are not left wandering about with nobody to talk to. Every guest must be introduced by someone—whether it is the hostess or host or a friend who helps while the hostess circulates.

"That is on-the-scene organization, but there's much beforehand planning and organization that goes into any good party. A successful party does not entail a large bank account or a fat checkbook, but it does take thought and care.

"I use pencil and paper in advance of any dinner or party and list all essentials. I write out the menu and the

aining

By AMELIA LOBSENZ

color schemes, note down table decorations, decide who is to open the door, who is to hang up coats, and where the coats will be put. This way there is never a chance of last-minute errors. Remember—even if you're limiting your menu to sandwiches and soft drinks—you can have everything planned and organized.

"This way a party is never a chore, but a delight to all."

"Invite people you like," says Elsa Maxwell

ELSA MAXWELL *has been called "the reigning queen of party-givers." She is certainly one of the world's most famous ones, and her parties are known for their success and uniqueness. In Paris she gave a painting party that lasted for a month. In order to launch the idea of painting as a fashionable hobby, she invited 50 women, the cream of Paris society (and all amateur painters), to paint pictures. She held a barnyard party in the Jade Room of the Waldorf, converting the room into a bucolic scene with apple trees, hogs, a well, and cows. It was Elsa who, with Claude Phillipe, launched the fashionable annual "April in Paris Ball," which has now become the largest charitable undertaking of its kind in the United States. Miss Maxwell's latest book is, naturally enough, called "How To Do It, or The Lively Art of Entertaining."*

"IF a hostess is to enjoy her own party she should invite people of whom she is thoroughly fond.

"This gives her a sense of happiness and well-being that will make her radiant. And her joy and radiance will pass itself along to her guests. Webster defines a party, in the social sense of the word, as 'a select company'—and so it should be.

"This selectivity is extremely important. Some people may call it snobbery, but I insist that you mustn't take anything without giving it careful thought in this life—whether it is buying a dress or choosing from a menu. Select the best as you view it, and you will be a happy and successful hostess. Never plan a party solely from a sense of obligation. The hostess who asks herself only 'To whom do I owe a favor?,' rather than 'Whom do I want to be with?,' is planning a dull party."

"Be simple," says Claude Phillipe

CLAUDE PHILLIPE *is widely known as Phillipe of the Waldorf. As a vice-president of the famous Waldorf-Astoria Hotel and executive director of sales and catering, he has been in charge of food and beverages at the hotel since 1949. He joined the hotel staff in 1931 as assistant to the famed Oscar, whom he later succeeded. Mr. Phillipe, a son of French parents, was born in England. His father, a friend of Escoffier, greatest of the gourmet chefs, was at one time master chef of London's famous Carlton Club. Claude was sent to Paris to be schooled at the Hotel Crillon, where he received experience in positions from the scullery to the front office.*

"A HOSTESS should remember simplicity—in clothing, table decorations, choice of linens, and silverware. Each item should be as perfect and elegant [*To page 76*]

PERLE MESTA

FRANK BLAIR

ANN LANDERS

Your guest is as good as

For proof of the entertainment pudding, tune in on this four-party line

By HARRY EVANS — a party addict, who "accepts" from coast to coast

NOW that specialists — on the preceding pages — have offered you tips on staging successful soirees, let's attend a few functions designed by party-scarred veterans of social engagements, and check the results.

The writer is one of the bachelors who helps give the Bachelors' Ball each year in New York. Here's a quote from a report, written by widely syndicated columnist Cholly Knickerbocker, about our most recent party: "With guests in white ties and tiaras the grand ballroom was a scene of opulence and elegance."

Sound like a large evening? It was. There were more than 700 guests—a year's supply of conversational bombs for a chronic name dropper.

What was my reaction as a host? I had a real good time. But two nights later Alice Topping (the former wife of Daniel Topping, owner of the New York Yankees) gave a soiree (with dancing to a three-piece orchestra) for about 35 compatible souls, and I had just as much solid fun as 14 bachelors had managed to create with two large orchestras, cases of champagne, and a cast that had you wading up to your hips in "titles" and butting heads with hundreds of names from the top drawer of the *Social Register*. Why? Because honest enjoyment is a person-to-person product.

So why do we invite 700 folks to the Bachelors' Ball? Speaking for myself, it is a gesture of appreciation—by an unmarried gent without a suitable establishment for entertaining—offered to married pals who have entertained him in their homes. The custom is, of course, not restricted to New York. Bachelors in many communities make a custom of this thank-you-one-and-all ritual of gratitude, this device for squaring social debts.

• • •

THE first time you are the guest of a household, you wonder what sort of time you'll have. If you do this in the case of the Duke and Duchess of Windsor, you're in for a pleasant shock. To begin with, you anticipate some sort of formalized reception. You assume they'll act . . . well, like a duke and duchess. And, not having ever been entertained by any man who once ruled an empire, I was not gracefully relaxed. It takes time to shake this type of social shakes. (In this particular case—about three minutes.)

If there are two people on earth who can put you completely at ease, with fewer motions, than the Windsors, I've not had the pleasure. First, their personal hospitality. The duchess not only solicits your choice in refreshment; she has an eagle eye for a beaker that needs an encore. But one moment in particular lingers. A voice at my elbow said, "May I help you?" It was the duke offering a tray. When an erstwhile British king passes the anchovy sandwiches and ripe olives, you remember it.

The dinner was excellent but not fancy. The consensus was expressed, in eight words, by Ethel Merman, who is one of this earth's most beautifully uninhibited creatures. (If Ethel ever had a subconscious, it probably shriveled and died from exposure to unlimited atomic vitality.) "Duchess," chanted the merry Merman as she helped herself to seconds of the duckling and candied yams, "you sure do set a swell table!"

After dinner there was unsolicited and unrehearsed guest entertainment. Elsa Maxwell set it off by taking over the piano and doing her mood-music monologue. In her youth Elsa played accompaniments for silent movies. You know—Indian music, burglar music, sunrise music, death-scene music, kissing music. Very comical. Then Merman cut loose, followed by Gladys Swarthout. (Though you can hardly class the singing of these two as ad lib.) But when Ethel and socialite-financier Charles Cushing did the tricky duet "You're Just in Love" from "Call Me Madam," it was as improbable a combo as President Ike and Harry Truman doing a piano duo of "Can't We Be Friends?"

With no persuasion your reporter threw in a dialect burlesque of the Little Red Ridinghood fable. A useful parlor stunt because all you need are two props and no talent. In this case the props were a cloak and hat. The duchess took me into her dressing room and made the selections. At the end of the act the duke said, "Harry, I hope you appreciate the confidence the duchess has conferred on you. I've never known my wife to take such chances in support of parlor comedy by an amateur. That was her pet bonnet."

A wonderful evening because the guests entertained one another. And, I assure you, the amateur acts were no better than the parlor tricks displayed by guests at any average party in any average American home.

• • •

TO Ann and Jack L. Warner (he's president of Warner Bros.) there is one rule about entertaining: Never invite anybody who *has* to be entertained. You know the type—"I *dare* you to amuse me." At a dinner dance the Warners gave recently at their Beverly Hills home, an attractive gal from Michigan said to me, "When I arrived here tonight, I was sort of stiffened by the movie names tossed at me. But I've never talked more comfortably with strangers."

Her experience proved Jack's theory about guest selection. He says, "Why burden a warm outgiving woman by seating her at your dinner table next to one of those social liabilities who shows up to eat, drink, and be nonchalant? He doesn't show up *here*."

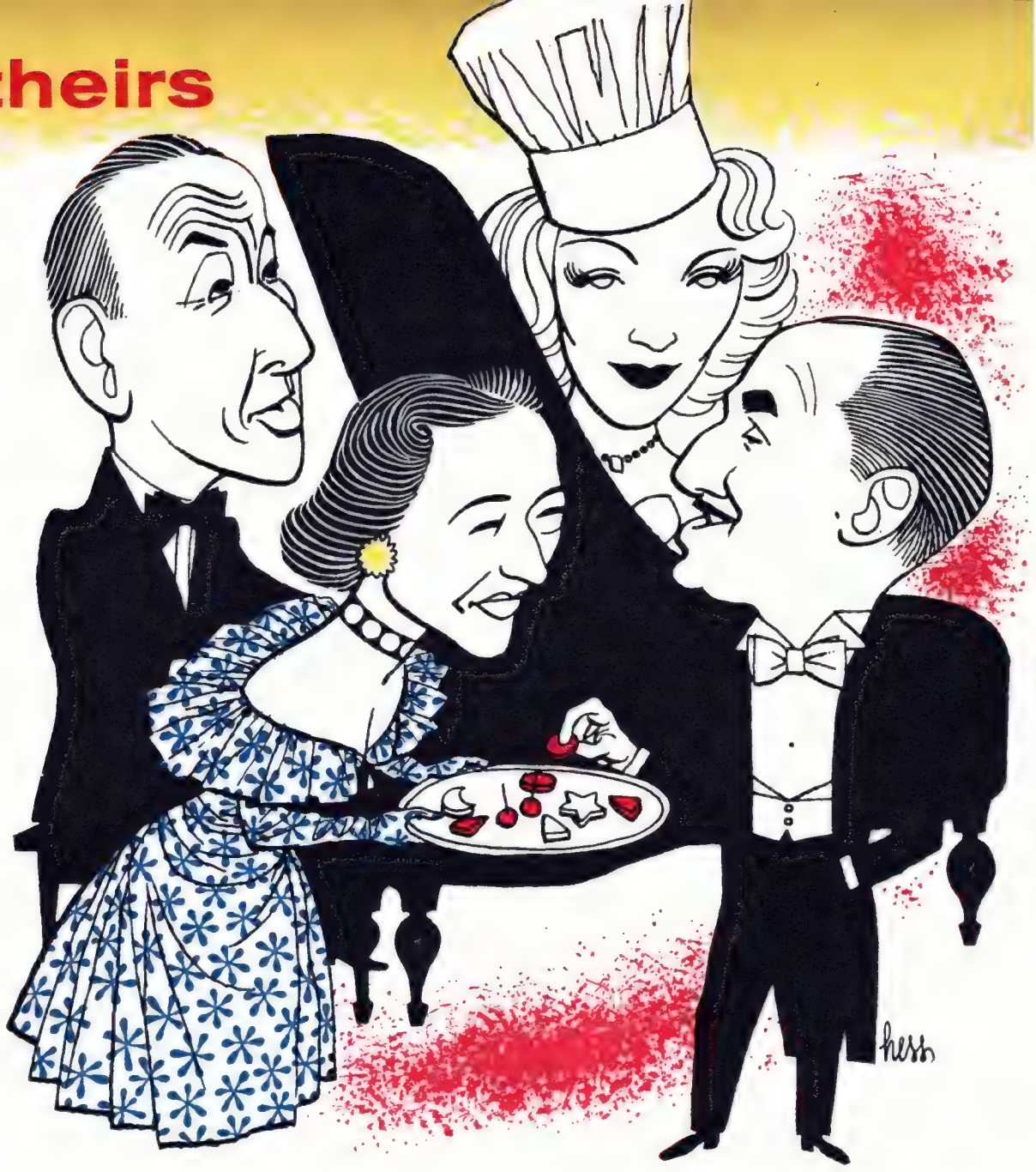
We can't all be social hot-shots, I suggested.

"Any person can be *receptive*," Jack said. "Anybody can be an enthusiastic listener. If people are determined to be bored, it's not going to be on *my* time."

His point is well taken. Only another phony will mistake a world-weary act for wellborn restraint.

A feeling of relaxed elegance is characteristic of the Warners. As Kirk Douglas said to me that evening, "Jack Warner can be more informal in white tie and tails than most guys can be in a sweater and blue jeans." Ann has this same gift—informality in the grand manner.

theirs



They made four parties click—Noel Coward with song; the Duchess of Windsor with service; Marlene Dietrich with Strogonoff; and Jack L. Warner with shuffling

You may say, "Sure, with a fine house, servants, unlimited means—who couldn't give a successful ball?" Think that over a moment. The writer's home town is small. Perhaps yours is, too. Whom do you enjoy visiting? The person who counts on his fine furnishings and fancy food to charm you, or the folks who make you feel at home? The hostess who looks you in the eye with a warm smile, or the host who looks down his nose, with a limp handshake? Recently I attended the most elaborate ball of the season in New York and had only a fair amount of fun. You can't "buy" a successful party. It's the human element, the guests who "put out"—*there's* the answer.

You may say (again?) that Hollywood celebrities ensure the gaiety at a Warner soiree. Not true. Get the wrong group of screen stars together in one room, and you've got personalities that cancel one another. Okay—so the Warners *had* Dean Martin, who loves to sing with the band while you're dancing. But who do you think got the dancing started? Ann and Jack. And who took this guest over to a British visitor and said, "You two should dance"? That was Ann, introducing me to actress Glynis Johns. Turns out we were okay for size, and our rock 'n' roll was compatible. Ann wasn't guessing. And who started the guest entertainment? Did Jack say, "Come on, Sinatra. You've had your food. Start chirping"? Not exactly. Mr. Warner quietly went into his soft-shoe routine, challenged competition, and was joined by Evie and Van Johnson. Others followed.

This incident established a rule that could be followed to advantage at any social gathering: [*To page* 80]

Upon a peak in

Wyn and Jody, hearts bent on marriage, found they were choosing a life pattern that might mean as much to them as their choice of each other

By NELIA GARDNER WHITE

BETWEEN the Science Building and Liberal Arts was a stretch filled with elms and one big beech tree. Under one of the elms was an iron seat, and on this seat sat a girl. She was pretending to look at a textbook, but she knew exactly what was happening on the path from the Science Building. Without so much as lifting her head, she saw him—his long elegant body, his shabby clothes, his indifference that didn't mean a thing. She wanted to fly to him, but she sat perfectly still, head bent.

Then he was there before her. Wyn—Wyndam Ballister Crowley. She looked up and couldn't keep the pose of indifference any longer. "I'm so excited I can't breathe!" she said.

"Excited? What about? You're unfaithful, that's what you are. You stood me up."

"I know. Uncle Joe talked me into it—but isn't it wonderful? Sit down—don't pretend you're not excited, too!"

He sat down, leaned back, feet thrust forward on the grass. "It's spring," he said. "Look—will you come home with me for the week end? It's the time of the shad-blow at home."

"Sounds like fish." [*To page* 86]

ILLUSTRATED BY PETER STEVENS

"The world," Wyn said to Jody. "Want it? I give it to you"

Woman with a Scar

By JUNE WILCOXON BROWN

There was one chance, Doctor Ed decided, to save Sally's marriage—and luckily he could give it to her

AS the shuttle plane began to curve down to the landing at Prairie Junction, I could feel my excitement boil up in me again. I am an old man, a doctor, and I have borne witness many times to each of man's emotions. But one I shall never grow tired of—the one I would soon witness—is joy. I brought with me great news for Sally Neilson. The kind of news she had been waiting to hear for more than five long years . . .

I remember how my wife Mary shook her head when she read in the paper of Sally's engagement to Jerry Neilson. "Pat Neilson's son!" she said. "He'll never bring any happiness to that dear little thing. The marriage probably won't last a year." And her eyes were troubled.

"Maybe Jerry isn't like his father," I ventured. Pat Neilson had always been a dashing handsome man, a spendthrift, who drank too much, lived too fast, and was often involved with [*To page 72*]

ILLUSTRATED BY TOM DUNN

"Oh, I do want the operation!" Sally cried. "I do want it!"

Southern Strawberry Shortcake

Strawberry-star Cheesecake

Strawberry Surprise Cream Pie

Strawberry Ginger Cream

Berries with **Cream Brazilian**—It pours thick and creamy-smooth over the luscious fruit. It's sweet—almost honeylike—and so easy to mix. Recipe for this and other sauces and dips are on page 57

Gay as Spring
STRAWBERRY SWEETS

Now's the time for strawberries—red, ripe, and juicy—the time to feast on old-fashioned shortcake, rosy-topped pie, or just the sweet berries with rich cream. The season is never long enough, so don't miss a day of luscious feasting

SOUTHERN STRAWBERRY SHORTCAKE

Bake at 450° 20 to 25 minutes.
Makes 6 to 8 servings

- 3 cups sifted flour
- 3½ teaspoons baking powder
- ¾ teaspoon salt
- ¼ teaspoon soda
- 1 teaspoon grated lemon rind
- ½ cup shortening
- 1 cup buttermilk
- 2 tablespoons melted butter or margarine
- 1 tablespoon sugar
- 4 cups strawberries, washed, hulled, sliced, and sweetened to taste
- 1 cup cream for whipping

1. Combine flour, baking powder, salt, and soda; sift into bowl; add lemon rind; cut in shortening with pastry blender or 2 knives until crumbly; add buttermilk all at once; stir with a fork just until blended.
2. Turn out onto lightly floured pastry cloth or board; knead lightly about 20 turns; halve; shape each on back of 9-inch layer-cake pan to within ½ inch of edge; brush tops with butter or margarine; sprinkle with sugar.
3. Bake in very hot oven (450°) 20 to 25 minutes, or until golden; put biscuit rounds together with berries between and on top; serve with cream, whipped and sweetened.

STRAWBERRY SURPRISE CREAM PIE

Makes 1 eight-inch pie

- 2 tablespoons sugar
- 1 teaspoon cornstarch
- ½ cup water
- 2 cups strawberries, washed and hulled
- 1 baked 8-inch pastry shell
- 1 package lemon or vanilla-flavor instant-pudding mix
- Milk (see Step 3)
- 1 cup dairy sour cream

1. Combine sugar and cornstarch in small saucepan; stir in water; cook and stir over low heat until mixture thickens and boils 1 minute; remove from heat; cool.
2. Save 12 to 16 berries for Step 4; slice remaining berries into pastry shell; spoon some cooled cornstarch glaze over, saving 2 tablespoons for topping.
3. Make pudding, following label directions (if package calls for 2 cups milk, use 1 cup milk and 1 cup sour cream; if it calls for 1¾ cups milk, use ¾ cup milk and 1 cup sour cream); pour over berries in shell; chill about 15 minutes.
4. Halve saved berries lengthwise; arrange on filling; spoon remaining glaze over; chill 1 to 2 hours. (This pie should be served the same day it is made.)

For more strawberry recipes, turn to page 56

All-night

By WILLIAM R. PURCELL

Night-long festivities after high-school graduation ceremonies often bring grim accidents. Here is the way one community licked this problem—to the delight of parents and teen-agers alike

Teen-agers had been skeptical about a party at which parents would be present, but by midnight they were describing it as "fabulous"

THIS

The soft-drink bar did a big business. These parents filled orders selected by teen-agers from special beverage lists. The four are shown ready to serve Old Master Wry and Graduates' Gargle

Parents transformed the bare-walled gym of the high school into a smart and intimate night club, with soft lights and gay colors

NOT

teen-age party

(that parents enjoy, too)

IN more and more communities, teen-agers are observing an unwritten law that decrees they must stay out all night after high-school graduation ceremonies. Each June, many of these night-long festivities lead to drinking, speeding on highways, and wild car-racing. Inevitably there are crashes. Young people are hurt or killed.

You have probably seen photographs of such disasters in the newspapers: A girl thrown from a car, her white graduation dress streaked with blood; a boy pinned behind a steering wheel, his body contorted but lifeless.

Fortunately some pioneering communities are changing this trend. One of them is Laguna Beach, California (population 8,626). On the night of June 14, 1957, the sergeant in charge at the town's police headquarters put his feet up on his desk, glanced at the clock, and yawned. "Three bells," he said to himself. "I can't believe that graduatior night can be this dead!"

Where were the reports of speeding? The calls from frantic parents? The police ambulance driving in with its tragic burden?

TWO months earlier, the answer to Laguna's graduation-night problems had begun to take shape. Mrs. David Young, civic leader and mother of a senior girl, telephoned the parents of youngsters who would be graduating and urged them to come to a meeting in the high-school gym. Her call "to make graduation night safe this year" hit home; nearly every parent showed up.

Mrs. Young, a highly articulate person, got right down to the business at hand. "You're all familiar with the problem," she began. "It seems that there's a senior-class law that says graduates must celebrate their commencement by partying all night. The custom has taken hold not only in our town, but in many communities all over the country.

"So long as we parents permit this all-night cavorting on the highways we're letting our children and ourselves in for what may be a tragic night. You know what terrible accidents have happened before. But if we tell our youngsters they can't stay out all night, we'll seem like a lot of old fogies and we'll have a losing fight on our hands. I don't think that forbidding the custom will stop it.

"So I say—if you can't lick 'em, join 'em! Let's throw an *all-night-party*—and have it right here in this gymnasium!"

ALONG with enthusiasm for Mrs. Young's suggestion there was a liberal sprinkling of skepticism. Wouldn't the teen-agers turn thumbs down on a chaperoned party? Wouldn't they object to trading a traditional night of rip-roaring excitement for a dull old gym party—with parents, yet? How could parents throw a party that would hold the interest—from midnight to dawn—of 100 June-bustin'-out-all-over teen-agers? One other little item: How much would such a party cost?

But Mrs. Young's idea won out. Bolstered by her report that another city had tried the plan with success, the parents made this tentative plan:

The setting for the party should be unusually attractive. (Parents looked around at the bleak walls of the big gymnasium and shuddered.) [*To page* 68]

Arthritis and the

By WILLIAM KITAY

AN almost continuous state of pregnancy has helped an Arizona housewife overcome arthritis for 11 years. What will happen when she stops bearing children is fairly certain—the aches, pains, and distress of the crippling disease will return as if they had never been away. There is the slight possibility that the inflammation that centers its fury upon the joints of the body may burn itself out before the housewife, now in her mid 30s, wears herself out. Should this happen, it will not be due to the 11 children she has borne in as many years. It is just that arthritis at times disappears as mysteriously as it starts.

This is not to recommend pregnancy as a cure for arthritis, though in many cases childbearing will arrest it. In some unknown way pregnancy will relieve the symptoms of arthritis. The ameliorating effects will last through the nine months of gestation and gradually wear off two to three months after the birth of the baby. In some cases, the curative effect will remain, and the aches and pains of the disease will not return. In a few cases, arthritis will appear for the first time during pregnancy.

All this is by way of pointing out what medical science has known for some time: *Arthritis is a woman's disease.* Three women are stricken with the severest form of arthritis for every man. Most of these women are between the ages of 20 and 35. Among working women, the percentage of arthritis is known to exceed that of employed men by more than 80%. Yet it is among housewives that the disease seems to find its most ready and susceptible victims.

Why women should be singled out by arthritis, not even medical science is prepared to say for certain. Eight years ago researchers thought they had the answer in two hormones made by the outer layer of the adrenal glands—cortisone and hydrocortisone. It was the observance that pregnancy relieves arthritis that led to the first use of these two natural drugs in the treatment of the disease. It was believed that in pregnancy excessive amounts of these hormones were released.

Today the temporary beneficial effects of these hormones and the undesirable side reactions they cause have discouraged their use. Improved synthetic variations of these drugs are still far from the long-sought cure. As with pregnancy, once the drugs are stopped, the effects of the disease will return. Besides, only about one in four arthritics will tolerate these drugs and even fewer will respond to them.

SCIENTISTS believe there is some curious, though not too clearly understood, relationship between the female sex and the nation's No. 1 crippler. There just seems to be something about women that makes them likely candidates for the aches and pains and, sometimes, the deformities that come with arthritis. Arthritis, for example, will often betray itself during the monthly period. A quieter form of the disease often develops during or after normal menopause.

Then there are the conditions of daily living that surround most women, especially mothers and housewives. These are the same conditions upon which arthritis thrives. The disease usually abounds where there is continued physical or mental strain. It is usually found among those who

woman

This crippling disease chooses women—especially homemakers—as its chief victims. Here is knowledge you need to combat it

intermittently experience exposure to cold and dampness, exhaustion, and undue fatigue. Although none of these contributing factors is of itself the cause of the disease, they often trigger the start of the ailment.

No one but the housewife is truly aware how strenuous housework can be. Although work records of housewives are difficult to analyze, arthritis specialists are agreed that the physical and mental strains are far greater during housework than in work outside the home. A woman who works in an office or a factory is able to take a day off when she is not feeling well. Of even greater importance, she is able to leave the job behind when she goes home at the end of a day's work. The old saying is never truer than it is here—a housewife's work is never done. She is on duty 24 hours a day. She is never able to relax completely from her responsibilities to her home and her family. She cannot even forget her job, for it is always around her.

A STUDY of a group of housewives who developed crippling arthritis showed that 85% had one or more children and nearly all had heavy household schedules. A good many came from modest homes and could not afford household help. More than 75% of the women had taken care of homes with more than three rooms, and 33% did their own laundry. Most of the women used a washing machine, but when they lifted and carried the wet wash, joint damage occurred. In a comparable group of women employed outside their homes who developed arthritis more than 60% were able to change to less strenuous work, and thus relieved the painful symptoms and the severity of the disease.

Case histories of women crippled by arthritis usually show long hours of hard work, most of it in the home, with little rest or relaxation. In a good many cases, the incident that immediately preceded the onset of the disease was an emotional one, usually a fairly overwhelming one. The triggering incident most frequently recorded is a threat to the economic security of the housewife and the family—a husband unable to work because of chronic illness, for example.

The files of most every arthritis specialist contain numerous case histories that tend to show that emotional factors will not only at times cause arthritis in women but also aggravate the disease once it starts. Mrs. W, for example, was active in social and community life. She worked for more than 12 years as a volunteer in a home for women suffering from incurable diseases. It was shortly after a particularly trying period, during which she stood helplessly by while a young woman she had cared for slowly slipped away, that Mrs. W developed crippling arthritis. Almost overnight severe pains developed in her hands and in her fingers. Her shoulders and knees also became involved.

It is in this knowledge that arthritis follows undue physical and emotional stress and strain that housewives and mothers have an important key to the control of a disease that has plagued mankind for millions of years. For arthritis specialists are today urging women to take steps to prevent the disease and to lessen its painful and crippling effects should it appear. But to do this [*To page* 84]

Before you tan—

FOREHEAD
- ☐ D—Wrinkles
- ☐ B—Dryness, flakiness
- ☐ A—Enlarged pores
- ☐ A—Pimples
- ☐ A—Blackheads
- ☐ A—Acne

EYES
- ☐ C—Crow's-feet
- ☐ C—Wrinkles

NOSE
- ☐ A—Enlarged pores
- ☐ A—Shininess
- ☐ B—Dryness, flakiness
- ☐ A—Blackheads

CHEEKS
- ☐ A—Enlarged pores
- ☐ A—Pimples
- ☐ A—Blackheads
- ☐ A—Acne
- ☐ B—Dryness, flakiness
- ☐ A—Shininess
- ☐ E—Flabby tissue

MOUTH AND CHIN
- ☐ A—Blackheads
- ☐ A—Pimples
- ☐ A—Acne
- ☐ A—Shininess
- ☐ B—Dryness, flakiness
- ☐ E—Deep lines

NECK
- ☐ E—Crepiness
- ☐ E—Wrinkles
- ☐ E—Flabby tissue

SKIN-ANALYSIS CHART AND KEY

Check ✓ your present skin condition by checking ✓ characteristics of each separate skin area

A—You have symptoms of an oily skin if you checked all items coded "A"—and in any part of the face where you checked an "A" symptom, you have an oily area.

B—Your skin has dry symptoms where you checked a "B" item, but if the area appears with open pores, blackheads, or pimples, the dryness is usually only top-layer dryness, and the skin is probably basically oily.

C—If you checked one or both "C" symptoms, you need lubrication under the eyes, for this is one area that is lacking in natural lubrication regardless of skin type. Pat cream in gently, starting at the outward corner of the eye and moving inward. Do not rub or massage eye skin, for you may stretch it.

D—If you checked the "D" symptom, you frown too much and will have deep furrows here regardless of skin type. Smooth the parallel creases between your brows and on forehead by firmly pressing on the wrinkles with your fingertips. This relaxes taut muscles and helps stop the frown.

E—If you checked "E" symptoms, you can use some exercise to help strengthen tissues and combat wrinkles and flabbiness. Crepiness of the neck can also be forestalled by a faithful application of a heavy cream. To counteract neck creases that come with poor posture, lift the body tall from the tips of your toes. Place hands under jaw line on each side and jut the lower jaw forward, lengthening the throat. Relax and repeat. To firm chin and tone entire facial area, pretend to chew gum vigorously while the head is bent back.

have a *spring face-cleaning*

By MARY MILO

WILL summer sunning improve your skin? Or will your tan serve only to cover up complexion problems—acne, muddiness, blotches, enlarged pores—that will come to light again in the fall? You can avoid future facial problems by following these simple rules:

Start your tan with a *clean* face. Don't get too much sun. Areas that tend to be dry should be kept well lubricated with creams and oils; areas that tend to be oily should be kept clean by using an efficient deep-pore cleansing method. Cleaning an oily skin thoroughly four to five times a day is the key to a glowing fresh complexion. The skin-analysis chart opposite will help you find out what areas of your skin need lubrication and which must be treated as oily.

You should realize that a skin may be dry and flaky on the surface while it is basically oily. In such a case, unless the excess oil is removed thoroughly and often, it seeps back into the pores, clogging and stretching them, attracting dirt and grime, forming blackheads.

For a professional face-cleaning method that you can use with good results at home, we went to the Georgette Klinger Facial Salon at 509 Madison Ave., New York City. Miss Klinger has long been a specialist in the problems of the oily skin and developed her skin-analysis chart as an aid to advising women by mail on home care for the acne and enlarged-pore complexion. Here are her suggestions for the care of oily areas and how to handle surface dryness.

Clean oily areas often with a special deep-pore cleanser

Dry areas need constant lubrication with clinging cream

1. Use a cleanser specially formulated for oily skin; use it on arising each morning, at bedtime, and often during the day. If you are wearing make-up, tissue it off with make-up–remover cream before applying the cleanser.

2. Three times a week follow the daily cleansing with a 10-minute grainy-mask treatment to remove deep grime.

3. For bad cases of broken-out skin and open pores, use a pore-tightening mask to help healing and to improve the texture of the skin.

4. Avoid cake make-up and cake or liquid rouge if skin is broken out or pores are enlarged. An oil-base liquid foundation remains on the surface of the skin and does not cake in the pores. If skin is broken out, use a flesh-color acne lotion and a sulphur-base face powder.

5. If skin has no eruptions, you may use a moisture or nourishing cream to soften top layer that feels drawn because of exposure. Step into a steamy bath and then, with moistened fingers, pat the cream into the skin. Let the steam melt the cream into the pores. After the bath, tissue off the cream and remove film with cleansing lotion.

6. Even the basically oily skin has two dry areas—around the eyes and on the throat. The skin here needs constant lubrication with a clinging heavy cream. The cream should be worn round the clock. Pat cream on lightly and remove excess with tissue, being careful not to stretch the skin. ##

Among their souvenirs

Hanging on to your mementos of the past puts you in good company. As video's foremost visitor, Ed Murrow has found that even celebrities treasure some trifle—from slingshot to song sheet—for its sentimental value

Edward R. Murrow—unlike his video hosts, mementos aren't his meat; he hasn't even a favorite ash tray

JUST as inevitable as the curling smoke from Edward R. Murrow's poised cigarette on CBS-TV's "Person to Person" is the point in each interview when the visited celebrity trots out a favorite memento. Although the roster of Murrow's hosts has covered just about every type of luminary — from scientist to ballerina—the personages who have invited him into their living rooms do seem to have one thing in common: A fondness for holding on to some tangible reminder of the past.

The mementos—despite the general affluence of the hosts themselves—rarely have much monetary value. Most of them cost little or even nothing at all. Nor is there any way of predicting the kind of souvenir a given celebrity will value the most.

Actress June Havoc, for example, will show you a wall laden with pictures of herself in various roles, but when you ask her which is her favorite part, she'll point to the one empty frame in the group and say, "It's the role I haven't yet had."

Or cowboy-star Roy Rogers will exhibit a crudely made slingshot he fashioned as a boy, adding the hope that the world may one day be a place in which the nearest thing to "warfare" will be the sight of a small boy aiming a pebble at a tin can.

Several "Person to Person" hosts, together with their favorite souvenirs, are pictured here. Ironically, though, guest Murrow himself has never had any interest in keeping mementos of his own. Believe it or not (and you probably won't), Mr. Murrow, inveterate smoker that he is, doesn't even have a favorite ash tray.

NOBODY laughed when young **Oscar Hammerstein II** sat down to write his first song lyrics for Broadway. But, on the other hand, there wasn't much cheering either. The show-business background was there all right (grandpa Oscar was the grand-opera impresario, and father William was director of one of the nation's most famous vaudeville theatres), but young Hammerstein's first librettos didn't set off many sparks. They did set him to thinking that perhaps—despite his lineage—the theatre just wasn't his dish.

The one person who had genuine faith in Oscar II's talent was his uncle Arthur Hammerstein, a musical-comedy producer, who was already using young Oscar as stage manager for all his shows, both in New York and out of town. It was Uncle Arthur who insisted on introducing him to Otto Harbach, the composer with whom Hammerstein was to write his first Broadway success "Wild Flower" in 1922. Later the same two men joined Rudolf Friml to write an even bigger hit—"Rose Marie." That was the real beginning of Hammerstein II's fabulous career, and it may explain why the placid, self-effacing lyricist's favorite keepsake is a 1923 photograph of his uncle, inscribed "To Mr. Bernard Shaw Hammerstein from his Uncle Arthur Hammerstein."

Arthur's comparison of his nephew to the prolific British playwright couldn't have been more apt. In just about as brilliant a career as the musical theatre has ever known, Oscar Hammerstein II has had a hand in the writing of about 2,000 songs. Only one of them—"The Last Time I Saw Paris" (which he wrote to Jerome Kern's music 18 years ago)—was not written as part of a complete score, and even that one later became the hit song of a movie (and won Hammerstein an Academy Award). The others—right up to the World War II period—helped make such great productions as "Show Boat," "Sunny," and "Desert Song."

Then, in 1942, Hammerstein began etching theatrical history anew through his collaborations with Richard Rodgers. Even Uncle Arthur, who died two years ago, admitted that he never quite foresaw the unprecedented international im-

Alexander P. de Seversky — a monkey came between the major and a bullet

Guy Lombardo — he prizes the manuscript of brother Carmen's first song hit

Mary Margaret McBride — listeners have shown their loyalty with homemade dolls

By PHILIP MINOFF

pact of such modern masterpieces as "Oklahoma!," "South Pacific," "Carousel," and "The King and I." But, as he kept telling anyone who was interested, "I wasn't *that* much surprised."

OF all the souvenirs accumulated by **Mary Margaret McBride** in nearly a quarter century of broadcasting, she is fondest of the hundreds of little dolls that have been sent her by listeners. The pretty miniatures (she keeps some of them in her Manhattan apartment, and the others at her farm in New York's Catskill Mountains) represent just about every major country on the globe and every fashion change of the past five decades. Perhaps what most pleases Mary Margaret is the fact that the majority of the dolls and their costumes were made by her fans while listening to her programs. "I guess," she says, in her usual self-deprecating manner, "it proves that it takes hardly any concentration at all to keep up with one of my interviews."

Be that as it may, most of Miss McBride's fans have always looked upon her as a "big doll" whose gentleness and candor about her own limitations (including the inability to stick to a diet) have made her someone with whom they can easily identify themselves. The poor farm girl from Missouri, who worked her way through journalism school and was, for 15 years, a [*To page* 82]

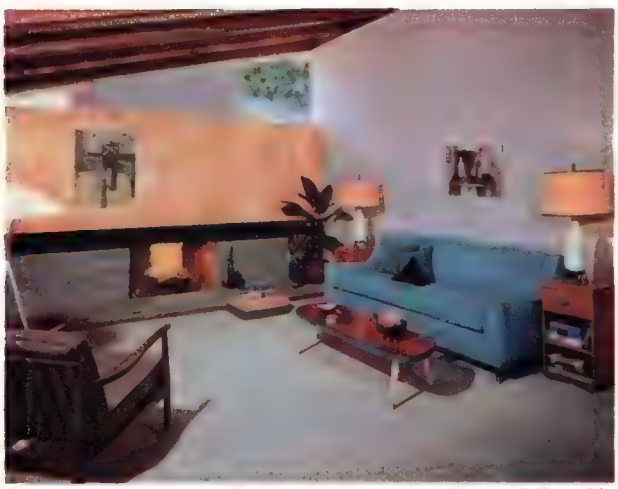
Patti Page—an old rocking chair's got her (its metronomelike movement helps her memorize song lyrics)

Oscar Hammerstein II—a prophetic photo inscription likened him, as a youth, to a prolific playwright

Bill Cullen — a football from a champion college team is the keepsake that gives him the biggest kick of all

Louvered horizontal fence surrounds back yard *(above)*, to assure privacy for family terrace parties, and encloses small-fry terrace at front of house *(right)*. Dark fencing contrasts strikingly with light rock-chip roof and stucco exterior

"It's wonderful to live here"



Fireplace treatment has hearth and panel extending full width of living room. Gable-end windows break up horizontal line

Beamed ceiling, stone hearth, fireplace panel, sliding glass doors give living room luxurious yet natural look

A practical divider idea, vertical wood louvers effectively separate—without closing off—family room and kitchen *(right)*. They also provide extra wall for placement of furniture. Coved ceiling has design interest as well as practicality, for the cavity holds lighting that indirectly illuminates both rooms. In the kitchen *(below)* breakfast corner for quick meals has upholstered seating and fixed plastic-top table. Large cabinets are beechwood

Handsome wood planter divides entry and family room. Glass doors lead to play terrace

This $16,000 home, voted outstanding in design and plan, has, say its owners, "everything we ever asked for"

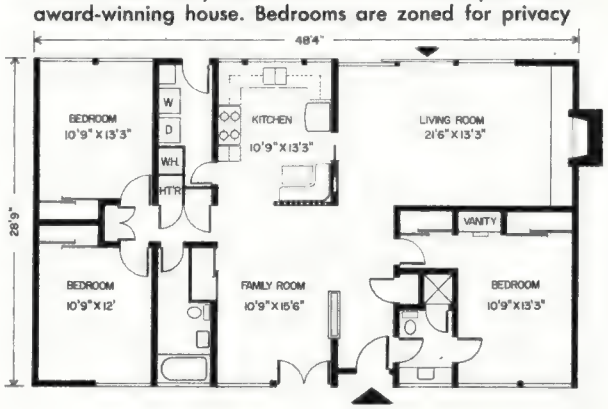
By JOSEPH B. MASON

IT is rare for a house in the $16,000 price range to win the unreserved endorsement of professional builders and home buyers. An outstanding exception is the 1,400-square-foot house shown on these pages, winner of a Design Merit Award given by the National Association of Home Builders. One of a group of 14 homes, it proved so irresistible to families in San Fernando, California, that all the houses in the tract were bought before construction of the model had been completed.

As this issue of FAMILY CIRCLE went to press, we checked with the Robert Blaines, who have lived happily in their prize house for three years. Did it work well? It did indeed! The Blaines' ecstatic comments included the following: "Most wonderful living!" . . . "doubled our space" . . . "light and airy" . . . "lots for our money" . . . "has done everything we ever asked it to do" . . . "wouldn't change any part of the house if we built again."

The Blaines should know. They moved from a 10-year-old, 1,200-square-foot house that had none of [*To page* 71]

Kitchen and family room form core of 1,400-square-foot award-winning house. Bedrooms are zoned for privacy



Day-before-payday

SHOPPING LIST

1 lb. ground beef
1 bunch small carrots
½ lb. fresh rhubarb
Frozen green beans
Canned mixed vegetable juice
Pudding mix – vanilla flavor
Check: Potatoes, salad greens, bread (French loaf)

Pretty as May
Just a pound of ground beef makes this hearty ***Spring Beef Ragout.** Serve with mashed potatoes, salad, French bread, and ***Rhubarb-custard Float** for an added spring touch

Extra special for Friday
Tangy souffle sauce tops thrifty fillets in this ***Ring-a-ling Fish Puff.** Green peas, pick-up crisp raw vegetables, and warm ***Banana Teacake** with rosy hard sauce complete this meal

SHOPPING LIST

Fish fillets (thick) – 1 lb.
Cheddar cheese – ¼ lb.
Frozen peas – 2 pkgs.
2 bananas. Lemon
Vegetables for salad
Check: Rice, mayonnaise, rolls

dinners

By GRACE WHITE

Smart is the cook who has a few thrifty mainstay meal ideas for the days the budget just won't budge—good enough for day-after-payday dining, too.

Recipes for all starred (★) dishes begin on page 58

SHOPPING LIST

Lamb riblets—3 to 4 lbs.
Canned pineapple chunks
Soy sauce
Frozen chopped broccoli
Celery. Noodles
Fruit gelatin. Cookies
Instant dry milk
Extra: Cranberry juice

Budget lamb—plus!
Some say these meaty **★Glazed Lamb Riblets** taste better than chops. Do try them with a cranberry-juice starter, **★Skillet Broccoli-celery,** noodles, and **★Raspberry Chiffon Fancy**

see buyer's guide

Chicken Wingding
And well named it is, for **★Chicken Wingding** is a plentiful penny-wise dish. Serve with toasted corn bread to sop up the sauce, green vegetable, salad, and creamy **★Lemon Tapioca**

SHOPPING LIST

Chicken wings—2½ lbs.
Tomato soup—2 cans
Frozen limas
Salad greens. Lemon
Corn muffin mix
Tapioca.
Evaporated milk

Fashioned

Designed for every hour of the day or evening, these summer fashions will help give a new lift to your wardrobe

By Kathryn Day

Begin your daily round of activities in these easy-to-wear separates. The *blouson* shirt of printed cotton has a bias-band neckline. Color is natural, pink, or blue. Under $6. The pedal pushers of hop sacking are under $8. In natural, red, aqua, or black. Both shirt and pedal pushers are available in sizes 8-18. Both are designed by Horgan

→ Doubling as a sun suit or a dress, these practical change-abouts can be sashed at front or back. The colorful dot design is printed on Everglaze cotton satin in blue, orange, or lilac. Sizes 8-18. The sun suit is priced under $15; the skirt alone, under $12. By Tabak

Fashions on this page and the page opposite were photographed by John Engstead at California's Santa Barbara Biltmore Hotel

Relaxed lines with barely a hint of fitting make this modified chemise dress easy to wear. The neckline, banded in white pique, dips to a V in back. The fabric is linenlike rayon by Folker. In aqua, pink, apricot, navy, or black. The sizes are 8-18. Priced under $13. A design by Alice of California

For stores, see buyer's guide

for your active summer

→
Interest is focused at the top of this slim dress of a cotton-and-silk fabric. The neckline is shirred and accented with shoulder bows. In beige, blue, or gray. The sizes are 10-20. Under $18. By Queen Make

These separates, made of Arnel sharkskin, pair together for the neatest look possible. The bloused jacket is banded at the hip line. In blue or brown checks on a white ground. Sizes 8-18. The jacket is priced under $13; the skirt, under $10. Both are made by Horgan

More summer fashions on following pages

Fashioned for your active summer

From page 47

All photographs by John Engstead

Filmy cotton chiffon in a butterfly print by Fuller makes this enchanting date dress. The bodice is low-cut, with draped straps. A full taffeta petticoat supports the swirling skirt. In palest pink or blue. Sizes 5-15. About $25. By Merl Beitling

The soft styling of fine woven-stripe cotton gives an elegant look to this shirtwaist dress. The tucked bodice and moderately full skirt are held at the waistline with a generous sash. The fabric stripes are keyed to rose, blue, or tangerine. The sizes are 10-18. Priced under $9. A Pat Perkins design

For stores, see buyer's guide

This dress is worth noting for its strong color, the sleeveless *blouson* top and slightly dome-shape skirt, and the low-placed hip-contour belt. In a sheer dacron-and-cotton hound's-tooth check by Fabrex. In orange or blue. Sizes 5-15. Under $30. By Merl Beitling

Youthful and pretty to wear for either afternoon or evening, this eyelet-batiste dress has button trimming and a satin belt. The bodice has a built-in Pellon bra. Available in beige, blue, or pink, the dress comes in sizes 8-18. It is priced at about $30. The designer is Tabak of California

The simple cut of this graceful dress gives full play to the dramatic floral print by Fuller. A sleeveless scoop-neck top combines with a full circle skirt. The print color is red, orange, or blue on a white ground. Comes in sizes 8-18. Priced under $15. A design by Alice of California

When life begins at 42 . . .

By ELEANOR RATIGAN

How did I face the prospect of becoming a mother and grandmother at the same time? With outrage . . . embarrassment . . . protest! Here's the true story of a nightmare with a blissful ending

WHEN I found out I was going to have a baby, I refused to believe it. "It's insane," I gasped. "It's completely ridiculous. A woman my age!"

Greg looked delighted, then grinned.

"It's not funny," I said indignantly. "This is terribly embarrassing. I don't know what my friends will say."

I was 42. Our older daughter Margaret, a recent college graduate, had just been married. Lucy was a freshman in college. I was preparing myself for a restful, relaxing, enjoyable middle age. I was looking forward to an occasional trip with my husband, and a quiet social life that would include bridge afternoons, pleasant little luncheons, and matinees with women friends. To have another baby, to start over with a new family at this point in my life was unthinkable.

I said as much to our long-time friend Dr. Stewart. "I just can't go through with it," I told him. "What am I going to do?"

Dr. Stewart grinned, as Greg had, and said, "I hope it's a boy."

"I'm afraid you don't understand," I said coldly. "It's more than the mere physical part of it. I'm not mentally able to cope with another child. My nerves aren't so elastic as they were when Meg and Lucy were small. I wouldn't have the tolerance and patience. It's completely out of the question."

Dr. Stewart leaned back, closed his hands behind his head, and sighed happily. "It might even be twins." I stomped out of the office.

TO expect me to have a baby after all these years was as wild as to trust a boat to a child who couldn't swim. I didn't know anything about babies any more. Times had changed. People didn't bring up children the way they used to. There were new systems, new methods of training, new routines, new formulas. The child would starve to death while I was trying to wade through volumes of instruction.

In my day, a delivery was considered something serious. I had been kept in the hospital 10 days, with abdomen and breasts strapped and bandaged. I was allowed to move around my bedroom at home for only short periods at a time after I was discharged. Now, I knew, doctors ordered the mother out of bed a few hours after delivery. Next day she might be pacing the hospital corridor like a sentry on duty!

Dr. Stewart had said I was in excellent physical condition. Maybe so, but he didn't know about the state of my mind. It was in chaos. I had grown very absent-minded and forgetful. I could never remember important food items—salt, sugar, and vinegar—when I went to market. I'd forget to put stamps on letters, or to take things out of Greg's pockets when I sent his clothes to the cleaners. What if I forgot something important for the baby? What if the baby cried in the night and I didn't hear it? Or if I *did* hear it cry, wouldn't I be so frightened I'd have a thrombosis?

I TRIED to explain all this to Greg, but his mind had been strangely affected by the news. He was so elated that he was in no condition whatever to run a business. I had a vague fear that he'd have to be locked up. There were many suspicious symptoms of an incipient crack-up. He began hiding toy rattles under my pillow and slipping pictures of babies in my bureau drawers or tacking them up above the kitchen sink. As an extra-special touch of distorted humor, he placed a book, "What Every Young Girl Should Know," at my place at dinner.

"This is hilarious," I said witheringly. "If I'd read it before I met you, you'd be a bachelor today."

Although Greg had given me his solemn word that he would not tell the girls, I should have known better than to trust him. A telegram came from West Virginia where Meg's young husband was stationed: CONGRATULATIONS, GRANDMA. I'LL RACE YOU!

I stared in horror. "Greg, you don't suppose . . . ?" Then I slammed the telegram down on the table. "This is the finish. I will not, under any circumstances, be a grandmother and a mother at the same time!"

From college came a characteristic wire from Lucy, quoting:

"Gone, gone, O years of peace.
I face the future wordlessly. . . ."

"What does it mean?" I asked Greg. [*To page 78*]

Decorated with *a dash of Danish*

By EVAN FRANCES

Mellowed-modern design ideas from the Danes are adding warmth, drama, and livability to many an American home

DANISH modern—a friendly informal contemporary design—is being taken to America's heart and hearth. Unlike opulent Oriental modern, pristine architectural modern, or tradition-influenced transitional modern, this Danish modern has an almost chameleonlike adaptability to the designs of other periods. It pairs happily with the most astringent modern or romantic traditional so that you can add a single piece to a room without its looking isolated or discordant with whatever else you have in the room. And that means you can give a lift to your decor and still keep the lid on your budget. Apart from its honest design and craftsmanship, Danish modern has this unique virtue—it never makes other furniture seem obsolete. Nor, conversely, does it ever appear old-hat even in the most extreme modern homes.

Take the house shown on these pages, for example. Incorporating the most advanced design, construction, and convenience ideas, it is truly a home for modern living. But it could be a cold comfort indeed to most homeowners were it furnished with uncompromising

The home shown on these pages was decorated by The J. L. Hudson Co., Detroit

The beauty of Danish modern is not only in itself but in its ability to combine with other periods, as in this "gathering room" adjacent to the kitchen. The woven sea-grass seats of the chairs (almost Shaker in feeling) go wonderfully well with a colonial braided rug and a modern wallpaper in a stylized herb design

see buyer's guide

To complement the naturalness of brick walls and exposed timber beams—a happy choice of Danish-modern furnishings: Open-framed furniture in oil-finished teak, rich in natural grain and coupled with cane; draperies of lacy-weave linen; upholstery—brilliant in color but informal in texture. The result—mellow, warm, livable modern

In this aisle kitchen multicolor enameled-metal cabinets are combined with walnut soffits, stainless-steel counter tops, and glittering charcoal appliances to produce an arresting color effect. Gay rubber mats contrast with a doweled-plank wood floor. Through the peek-through shelves of walnut Mother can view TV in the adjacent "gathering room"

Please turn the page

The interiors shown here are in the 1958 Detroit Builders' Idea Home *(above)*. It features some of the most advanced concepts in housing design and construction

modern. Instead it gets the Danish treatment. And what a miracle of hominess that works!

Now, just what is Danish modern? A warm mellow modern. In furniture it is characterized by simple, gracefully sculptured lines, open-frame construction, the use of cane inserts, lustrous oil-finished teak or walnut wood, beautifully grained. In fabrics it favors natural linen or cotton cloths—lacy weaves for draperies, brilliant stripes or small prints on neutral grounds for spreads, wools with a homespun look for upholstery. And what is the over-all effect of Danish-modern furnishings? An almost provincial air—clean and cozy, uncluttered and inviting. *Always natural!* ##

This compact den doubles as a guest room (a drop-arm love-seat sleeps an overnight guest), has bookcases hung on one wall, hi-fi cabinets along another. Note the heavily textured grass-cloth wallpaper—for improved tone quality as well as looks

Easy-to-care-for teak beds, chests, and a wall-strung desk unit with shelves *(seen at left in photo at left)* furnish a room for boys. Washable cotton spreads are another Danish accent, which, like the Danish-modern furniture, are compatible with handcrafted Italian rush stools

Decorated with *a dash of Danish*

see buyer's guide

Master bedroom emphasizes maximum storage with a row of modular chests. The cane headboard, patterned linen bedspread, and whimsical animal prints lend a feeling of lightness against the textured brick wall that adjoins a wall covered with a washable vinyl-coated cloth the color and texture of straw

Cake: *Betty Crocker White Cake Mix.* **Frosting:** *Betty Crocker Instant Chocolate Fudge Frosting Mix.*

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Strawberry sweets

From page 33

STRAWBERRY GINGER CREAM

Makes 8 servings

- 2 packages strawberry-flavor gelatin
- 1 cup hot water
- 1 cup strawberries, washed and hulled
- ¾ cup ginger ale
- 1 pint softened vanilla ice cream

1. Dissolve 1 package gelatin in 1 cup hot water in large bowl; chill until syrupy.
2. Crush strawberries; drain juice into measuring cup; add water to make ¾ cup liquid; save strawberries for Step 5.
3. Heat liquid and use to dissolve second package of gelatin in small bowl; add ginger ale; chill until syrupy.
4. Beat syrupy gelatin from Step 1 with hand beater or electric mixer, adding ice cream, 1 tablespoonful at a time; pour into 6-cup mold. (Work quickly, for mixture sets quickly.)
5. Fold strawberries into syrupy gelatin from Step 2; spoon over first layer in mold; chill about 3 hours, or until firm.
6. Unmold on serving dish; serve plain or top with whipped cream and a whole strawberry.

STRAWBERRY-STAR CHEESECAKE

Bake at 300° about 1 hour.
Makes 1 nine-inch cake

CRUST

- 1¼ cups zwieback crumbs (15 slices)
- 6 tablespoons sugar
- ¼ teaspoon nutmeg
- ¼ cup melted butter or margarine

FILLING

- 4 eggs, separated
- 1 cup sugar
- 3 cups (3 eight-ounce containers) cottage cheese
- ¾ cup cream for whipping
- ¼ cup flour
- 1 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- ¼ teaspoon salt

TOPPING

- 1 cup hulled firm strawberries

1. Make CRUST: Combine crumbs, sugar, and nutmeg in medium-size bowl; blend in butter or margarine.
2. Press mixture evenly over bottom and sides of heavily buttered 9-inch spring-form pan (or use a 9-inch aluminum-foil casserole); chill.
3. Make FILLING: Beat egg yolks in large bowl; add sugar, 1 tablespoon

at a time, beating after each addition until mixture is thick and lemon-colored.

4. Press cottage cheese through fine sieve into egg mixture; blend in cream, flour, lemon rind and juice, and salt.
5. Beat egg whites in medium-size bowl until they stand in moist peaks when beater is lifted; fold into cheese mixture; pour into crumb-lined pan.
6. Bake in slow oven (300°) 1 hour, or until firm in center; turn off heat; leave oven door closed; let cake remain in oven 1 hour longer.
7. Remove from oven; cool completely on wire rack (cake will settle a little).
8. Loosen around sides of crumb crust with knife; release spring and remove sides of pan (or if baked in an aluminum-foil casserole, cut sides with scissors into 2-inch-wide strips; peel back from sides of cake).
9. Garnish top with rosette star of sliced strawberries, as pictured on page 32.

Strawberries — **Sauces to pour over** / **Dips for dunking**

Cream Brazilian—Stir ½ cup confectioners' (powdered) sugar into 1 cup whipping cream in medium-size bowl; beat with hand beater just until sugar dissolves and cream is thick as honey. Pour in a stream over strawberries. Makes about 1½ cups.

Almond Cream—Sweeten 1 cup dairy sour cream with 4 tablespoons confectioners' (powdered) sugar; flavor with ⅛ teaspoon almond extract. Spoon over berries. Makes about 1 cup.

Mock Zabaglione—Beat 4 egg yolks until creamy-thick in top of double boiler; gradually add 4 tablespoons confectioners' (powdered) sugar; stir in 1 cup half-and-half (cream and milk). Cook over simmering (not boiling) water, stirring constantly, until sauce thickens slightly and coats a metal spoon; stir in 1 teaspoon sherry flavoring. Serve warm or chilled over strawberries. Makes 1¼ cups.

Spicy Dip—Soften 1 package (3 or 4 ounces) cream cheese in small bowl; blend in 3 tablespoons milk to make dip about as thick as whipping cream; flavor with a generous sprinkling of cinnamon and nutmeg (about ⅛ teaspoon each). Makes about ¼ cup.

Country Dip—Sweeten 1 cup (8-ounce container) cottage cheese with 4 tablespoons sugar; stir in 2 tablespoons mayonnaise or salad dressing and ½ teaspoon grated lemon rind. Serve as a dip for salad strawberries. Makes about 1 cup. ##

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OVER THE COFFEE CUPS

by Sally Ross

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Combine 3 tbsp. Pream with ¼ tsp. salt and a 1-lb. pkg. of confectioners' sugar. Add 3 tbsp. soft butter or margarine, 2 squares melted baking chocolate, 1 tsp. vanilla and 3½ tbsp. hot water. Blend thoroughly.

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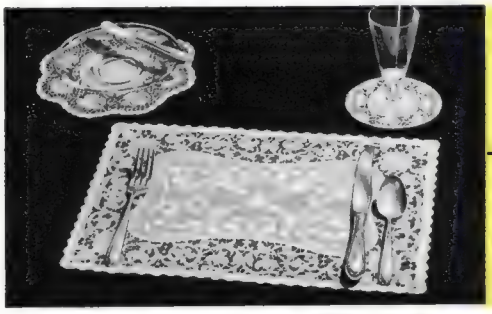

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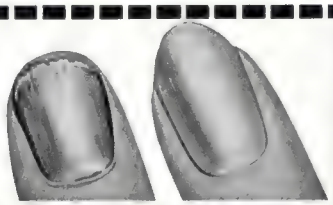

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TO DOCTORS: For reprints of clinical reports published in medical journals, write Knox Gelatine, Johnstown, N. Y.

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Day-before-payday dinners

From page 45

SPRING BEEF RAGOUT

Makes 4 servings

- 1 pound ground beef
- 1 cup soft bread crumbs (2 slices, no crusts)
- 1 egg
- ¼ cup milk
- 1 teaspoon salt
- 1 tablespoon salad oil
- 1 can (12 ounces) mixed-vegetable juice
- 5 whole allspice
- 1 bay leaf
- ½ teaspoon sugar
- ⅛ teaspoon pepper
- 1 bunch small carrots, scraped (about 12)
- 1 package frozen French-style green beans

1. Mix ground beef, bread crumbs, egg, milk, and ½ teaspoon salt in medium-size bowl; form lightly into 12 small balls.
2. Brown in oil in large frying pan; drain off excess fat; lower heat; stir in mixed-vegetable juice, remaining ½ teaspoon salt, allspice, bay leaf, sugar, and pepper; push meat to one side of pan; arrange carrots together alongside meat.
3. Simmer, covered, 30 minutes; add frozen green beans; cook 15 minutes longer, or just until beans are tender.
4. Serve on heated platter with hot mashed potatoes.

GLAZED LAMB RIBLETS

Makes 4 servings

- 3 to 4 pounds breast of lamb, cut in riblets
- 1 large onion, chopped
- 4 cups water
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 can (about 13 ounces) pineapple chunks
- ¼ cup brown sugar, firmly packed
- ½ teaspoon dry mustard
- ¼ cup soy sauce
- ¼ cup vinegar

1. Brown riblets in large kettle; drain off fat; add onion, water, salt, and pepper; heat to boiling, then simmer 1 hour, or until tender.
2. Drain pineapple juice into small saucepan (save chunks for Step 4); add sugar, mustard, soy sauce, and vinegar; simmer 10 minutes.
3. Drain ribs (save stock to make soup another day); arrange in single layer in large shallow pan; brush with sauce.
4. Broil 5 minutes, basting once; turn ribs; add pineapple chunks; brush

all with remaining sauce; broil 5 minutes longer, or until glazed a rich brown.

CHICKEN WINGDING

Makes 4 servings

- 2½ pounds chicken wings (about 16)
- ¼ cup flour
- 1 medium-size onion, chopped
- ¼ cup salad oil
- 2 cans tomato soup
- 2 soup cans water
- 1 teaspoon salt
- ¼ teaspoon chili powder
- ⅛ teaspoon pepper
- ⅛ teaspoon basil
- Toasted split corn bread

1. Shake chicken wings in paper bag with flour to coat well.
2. Brown, a few at a time, with onion in oil in large heavy frying pan; stir in soup, water, and seasonings; cover tightly.
3. Simmer 40 to 50 minutes, or until chicken is tender; arrange on heated serving plate with toasted split corn bread (your own or made from a mix). Spoon some sauce over; pass remaining.

RING-A-LING FISH PUFF

Bake at 350° for 15 minutes, then at 475° for 10 minutes. Makes 4 servings

- 4 cups cooked rice (about 1 cup raw)
- 1 cup (¼ pound) grated Cheddar cheese
- ¼ cup milk
- 1 egg yolk (save egg white for topping)
- 2 tablespoons chopped parsley
- 1 tablespoon grated onion
- 1 pound haddock or cod fillets, cut into 4 servings
- 4 cups simmering water
- 2 slices of lemon
- 1 slice of onion
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 bay leaf
- SOUFFLE SAUCE

1. Combine cooked rice, cheese, milk, egg yolk, parsley, and onion in a greased 6-cup shallow baking dish; press rice lightly to sides and bottom to line dish; cover; heat in moderate oven (350°) about 15 minutes while poaching fish.
2. Lower fish into simmering water seasoned with lemon and onion slices, salt, pepper, and bay leaf in large frying-pan; cover; simmer 10 minutes, or until fish flakes easily.
3. Lift out with slotted spoon; drain well; arrange in center of rice-lined baking dish; top fish with SOUFFLE SAUCE. [*To page* 60]

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4. Bake in very hot oven (475°) 10 minutes, or until sauce is puffed and golden.

SOUFFLE SAUCE

Combine ¼ cup mayonnaise or salad dressing, 1 tablespoon each sweet pickle relish and chopped parsley, 2 teaspoons lemon juice, ¼ teaspoon salt, and a dash of cayenne in small bowl; fold in 1 egg white beaten stiff. Makes about ¾ cup sauce.

SKILLET BROCCOLI-CELERY

Slice 4 large stalks of celery into a medium-size frying pan with tight-fitting cover; add 1 package frozen chopped broccoli, ¼ cup water, 2 tablespoons butter or margarine, ½ teaspoon salt, and ⅛ teaspoon pepper. Cover; heat to boiling; reduce heat and cook 5 minutes; break up broccoli with fork; cover again and cook 5 to 8 minutes, or just until vegetables are crisply tender. Makes 4 servings.

RASPBERRY CHIFFON FANCY

Makes 4 to 6 servings

1 package raspberry-flavor gelatin
4 tablespoons instant nonfat dry milk
4 tablespoons ice water
2 tablespoons sugar
1 tablespoon lemon juice

1. Prepare gelatin, following label directions; chill just until syrupy.
2. Measure dry milk into a small bowl; add ice water; beat until fluffy; add sugar and lemon juice; beat again until thick enough to mound.
3. Spoon out 1 cup thickened gelatin; save for Step 4; beat remaining until almost double in volume; fold in whipped milk.
4. Spoon into glass bowl; quickly swirl in clear gelatin by spoonfuls around edge of bowl.

RHUBARB-CUSTARD FLOAT

Makes 4 servings

1 package vanilla-flavor pudding mix
Milk
1 teaspoon grated lemon rind
¼ cup sugar
½ cup water
½ pound fresh pink rhubarb

1. Prepare pudding with milk, following label directions; stir in lemon rind; spoon into 4 individual molds or custard cups; chill until firm.
2. Heat sugar and water to boiling in medium-size saucepan; with scissors cut rhubarb stalks into 1-inch pieces into boiling syrup; cover; reheat over low heat to boiling; remove; cool sauce without stirring; chill.
3. Unmound puddings into dessert dishes; spoon rhubarb sauce over.

BANANA TEACAKE

Bake at 350° about 35 minutes. Makes 1 cake, 8x8x2

1 cup sifted flour
1¼ teaspoons baking powder
½ teaspoon salt
¼ cup sugar
¼ cup shortening
1 egg, beaten
3 tablespoons milk
1 teaspoon grated lemon rind
½ teaspoon cinnamon
2 firm bananas
1 tablespoon melted butter or margarine

STRAWBERRY HARD SAUCE

1. Measure flour, baking powder, salt, and 2 tablespoons sugar into sifter; sift into medium-size bowl; cut in shortening; add egg and milk mixed together; stir just until blended.
2. Spread dough evenly into greased baking pan, 8x8x2; sprinkle with remaining 2 tablespoons sugar mixed with lemon rind and cinnamon; top with peeled and sliced bananas; brush with melted butter or margarine.
3. Bake in moderate oven (350°) 35 minutes, or until golden; cut in squares; serve warm with STRAWBERRY HARD SAUCE.

STRAWBERRY HARD SAUCE

Cream 2 tablespoons margarine with ¾ cup sifted confectioners' (powdered) sugar in small bowl; beat in 2 tablespoons crushed strawberries or strawberry jam until fluffy. Makes ½ cup.

LEMON TAPIOCA CREAM

Makes 4 servings

1 egg, separated
5 tablespoons sugar
3 tablespoons quick-cooking tapioca
⅛ teaspoon salt
1 tall can evaporated milk
1 cup water
1 teaspoon grated lemon rind
½ teaspoon vanilla

1. Beat egg white until stiff in bowl, gradually adding 2 tablespoons sugar; set aside for Step 3.
2. Mix egg yolk with remaining 3 tablespoons sugar, tapioca, salt, evaporated milk, and water in medium-size saucepan; cook over medium heat, stirring constantly, 5 to 8 minutes, or until mixture comes to a full boil; remove from heat; stir in lemon rind and vanilla.
3. Pour small amount of hot mixture gradually into beaten egg white; fold in remaining tapioca mixture.
4. Cool about 15 minutes; serve warm or cold. Our picture on page 45 shows suggested toppings of tiny gumdrops or toasted coconut with mint jelly. ##

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see buyer's guide

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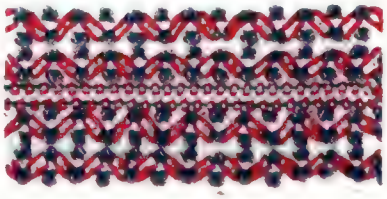

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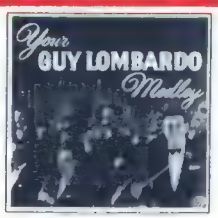

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The joys of being a joiner

From page 21

evoked images of Helen Hokinson zanies and cartoonists' dragons. It took some courage to go to my first meetings. One of my added fears was that I might seem "pushy."

I couldn't have been more pleasantly surprised. I was welcomed warmly, because in almost all volunteer work, as I later found, there are never enough hands to do the job. Equally pleasant was my discovery that the average woman volunteer in any group, from P.–T.A. to garden club, is neither grim nor silly.

On the contrary she is likely to be a youngish homemaker who must get her children off to school and do her own cleaning before she comes to a meeting. She already has plenty to worry about in budgeting for family food and clothes. But she is also the good neighbor and good citizen who makes the time in her household schedule to do many needed things for church, school, and community.

For almost a decade now I have found challenge and satisfaction in jobs achieved amid such stimulating company. And I have found fun! My rewards have been more tangible and heart-warming than the word "service" could possibly convey.

For example, working with grade-school gardeners is one of the most delightfully amusing experiences any woman could enjoy. I answer the phone and a deadly-serious childish voice exclaims, "Mrs. Lee! I forgot to water my cactus last night. Will it die?"

I watch the grubby 10-year-old troublemaker of the class as he discovers that he has a green thumb. Years later I meet him clerking in the supermarket, and he goes out of his way to assist me and show me special courtesy.

FROM my activities I believe that my own children have learned an incalculably important lesson. Most of their lives they have seen me working *with others* toward solutions of neighborhood problems. Surely this will help them in the increasingly interdependent society in which we live.

I first began giving time to our P.–T.A. because our two daughters were then in our neighborhood school. "Give" is the wrong word. I received. It was thoroughly enjoyable not only to work with the children but also to discover that the teachers and school administrators were human beings, and to feel that we mothers could be of some help to both.

In every school there are many things the children need which the board-of-education budget just can't provide. We mothers helped buy a TV set. Our school was one of the first in the state to use television in classrooms. We also bought library equipment. And we assisted with the Scout program. Through P.–T.A. we worked for our own children.

My own girls were proud that I was active, and that their teachers trusted them to deliver special messages to me. They often saw me at school talking to their principal, and the fact that I was "important" strengthened their own sense of security. For my part, working closely with the school personnel gave me a firsthand understanding of my children's problems.

Later I worked with our Stamford Community Council on a survey to determine what our city's teen-agers were doing with their spare time. Like most mothers I had prided myself on a close relationship with my girls. But what I learned from the survey about *all* our youth helped me to understand and work even more closely with my own daughters.

Thought-starter:

Words are often seen hunting for an idea, but ideas are never seen hunting for words.

—H. W. SHAW

I BELIEVE you will find, as I did, that working with the young keeps *you* young in heart. But there is equal opportunity in adult-level activity. I couldn't begin to tell you how much my garden club has done to make flowers an adventure for me and to brighten our home with gay and distinctive arrangements. From other organizations I have acquired new knowledge or kept alive old interests in such varied subjects as music, city financing as applied to health, recreation, and problems of the aged.

Even in canvassing for our United Fund, a bell-ringing job, I have found unexpected moments of inspiration. Many times I have met aged couples, subsisting on small pensions, who nevertheless insisted on contributing 50c or $1 to the *less* fortunate.

Whatever your community interest —from health to a cultural project— your volunteer activity will repay you a hundredfold.

More valuable than reading will be your own study of local problems. This in turn leads inevitably to broadened understanding of the national situation. In joining a community organization you will meet fascinating people who represent a cross-section of your town. There will be co-workers from every income bracket, natives, newcomers, young and old. As you meet to discuss big problems with them, your own annoying lesser home problems can be seen in better perspective.

Best of all, once you really become absorbed in a project, you're likely to forget your old hesitations and timidities. The first time I had to address a large P.–T.A. meeting, I was extremely nervous. But afterward our principal said almost reproachfully, "I thought you were *afraid* of public speaking!"

Especially for mothers, who are often too much confined to their own homes, there is a selfish dividend in outside activity. Time goes by so fast! My girls, who only yesterday were wearing pigtails, are now young ladies; and my boy, who was a baby in arms when I started volunteer work, is a self-reliant 10-year-old. Yet I have been spared that unhappy clutch at the heart which a mother so often suffers at middle age when she realizes her child-rearing job is almost over.

IN the time the children have been maturing, I have been growing, too. I believe that by keeping my own interests I've progressed with the rest of the family as an alert comrade.

If you would like to join this kind of fun, the opportunity is as close as your telephone. Just call the president or membership chairman of the organization that interests you and ask: "May I help?" At the first meeting, introduce yourself to the president and tell her your special interests. She will gratefully put you to work.

Don't worry that you may be called upon to entertain elaborately. Many times I have "entertained" at morning come-as-you-are *Kaffeeklatsches.* The women show up in shorts or slacks, often with babes in arms, and while we discuss business they serve themselves coffee and doughnuts.

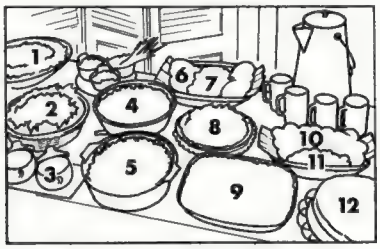
I have only a few words of caution. Don't become so absorbed that your home suffers; and don't spread yourself thin by working for too many organizations at the same time. This can be a real temptation, once you begin discovering the pleasures of volunteer activity.

At a recent conference on the subject "Work in the Lives of Married Women," conducted by the National Manpower Council, the leaders sympathetically considered the guilt feelings suffered by many of us who think of ourselves as "only homemakers." They agreed that something should be done to enhance the status of us homemakers.

With all due respect, I disagree, for I believe that the homemaker who is busy helping with community work is not worrying about her status. For she is receiving rich intellectual and spiritual rewards in return for the gift of her time and talents. ##

Cooking for a crowd

From page 22



Covered-dish Party, pictured in color on pages 22-23

1. Garden Slaw
2. Fruit-bowl Salad
3. Jumping Jack
4. Fiesta Casserole
5. Merry Mix-up
6. Graham-pecan Loaf
7. Biscuit Diamonds
8. Lots o' Lemon Pie
9. Macaroni Favorite
10. Brownie Bait
11. Butter-nut Balls
12. Fabulous Chocolate Cake

MACARONI FAVORITE

Bake at 350° about 30 minutes. Makes 12 to 16 servings

- 1 package (1 pound) elbow macaroni
- 1 medium-size onion, grated
- 4 tablespoons (½ stick) butter or margarine
- 4 tablespoons flour
- 1 tablespoon dry mustard
- 2 teaspoons salt
- ½ teaspoon pepper
- 1 tablespoon Worcestershire sauce
- 3½ cups milk
- 2 packages (8 ounces each) sliced Cheddar cheese
- 2 cans (3 ounces each) sliced mushrooms
- 1 can (4 ounces) pimientos, diced
- 6 to 8 thick slices tomato, halved
- 1 tablespoon melted butter or margarine

1. Cook macaroni in large amount boiling salted water just until tender; drain; save for Step 3.
2. While macaroni cooks, saute onion in butter or margarine in large

[To page 66]

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saucepan 2 to 3 minutes; remove from heat; stir in flour, mustard, salt, pepper, and Worcestershire sauce; slowly stir in milk; cook, stirring constantly, until sauce thickens and boils 1 minute; stir in and melt half the cheese, cut in pieces.

3. Combine drained macaroni, mushrooms and liquid, and pimientos in buttered shallow 16-cup baking dish; pour cheese sauce over.
4. Top with a double row of tomato slices, as pictured on page 23; arrange remaining cheese, cut in strips, around tomatoes.
5. Bake in moderate oven (350°) 20 minutes; brush tomatoes with melted butter or margarine; bake about 10 minutes longer, or until cheese is melted and mixture is bubbly-hot.

JUMPING JACK

Makes 12 servings

- 1 large onion, chopped
- 1 cup chopped celery
- 3 tablespoons bacon fat
- 4 cans (about 1 pound each) baked beans
- 2 cans (8 ounces each) tomato sauce
- 1 tablespoon chili powder
- ¼ teaspoon oregano
- ½ pound Cheddar cheese, grated
- 1 pound bologna, cubed

1. Saute onion and celery in bacon fat in large saucepan about 10 minutes, or until soft.
2. Stir in remaining ingredients; heat over low heat, stirring often, until cheese is melted and mixture is heated through.
3. At serving time, reheat (in individual casseroles, as pictured on page 22, if you wish) in moderate oven (375°) about 15 minutes.

FRUIT-BOWL SALAD

Makes 12 servings

- 4 oranges, peeled and diced
- 3 bananas, peeled and sliced
- 3 pears, pared and diced
- 1 can (1 pound, 14 ounces) pineapple chunks, drained
- 1 cup sliced celery
- TANGY FRUIT DRESSING
- Romaine
- Strawberries
- Fresh mint

Combine fruits and celery in large bowl; mix with TANGY FRUIT DRESSING; spoon into salad bowl lined with romaine; garnish with strawberries and mint, as pictured on page 22.

TANGY FRUIT DRESSING

Beat ¼ cup whipping cream until stiff; fold in ½ cup mayonnaise or salad dressing, ½ teaspoon prepared mustard, and dash of mace.

MERRY MIX-UP

Bake at 350° for 2 hours.
Makes 12 servings

- 1 pound ground beef
- 1 can (about 1 pound) tomatoes
- 1 can (12 or 16 ounces) whole-kernel corn
- 1 package frozen lima beans
- 2 cups thinly sliced potatoes
- 1 large onion, chopped
- 1 large green pepper, chopped
- 4 tablespoons flour
- 1 teaspoon salt
- 1 teaspoon curry powder
- ⅛ teaspoon pepper
- 1 cup (2 slices) buttered bread cubes

1. Combine ground beef, tomatoes, corn, lima beans, potatoes, onion, and green pepper in large bowl; sprinkle with mixture of flour, salt, curry powder, and pepper and mix in; pour into 12-cup baking dish; cover.
2. Bake in moderate oven (350°) 1 hour; remove cover; top with buttered bread cubes; bake, uncovered, 1 hour longer, or until potatoes are done.

FIESTA CASSEROLE

Bake at 350° about 1½ hours.
Makes 12 servings

- 1½ cups raw rice
- 1 large onion, chopped
- 2 cloves of garlic, minced
- ¼ cup olive oil or salad oil
- 2 cups cooked chicken, cut in bite-size pieces
- 2 cans (7½ ounces each) minced clams
- 2 cans (about 1 pound each) tomatoes
- 1 cup chicken broth (from cooked chicken)
- 1 teaspoon basil
- ½ teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 packages (½ pound each) heat-and-serve sausages
- 1 package frozen peas
- 1 tablespoon butter or margarine

1. Saute rice, onion, and garlic in oil in large frying pan until rice is golden; spoon into 16-cup baking dish (or divide between 2 eight-cup casseroles).
2. Mix chicken, clams and liquid, tomatoes, chicken broth, and seasonings in large bowl; spoon over rice.
3. Brown sausages in frying pan; slice half into rice mixture; arrange remaining in chevron design on top; line peas down middle and top with butter or margarine; season with salt and pepper; cover. (If baked in 2 casseroles, use all sausages for topping.)
4. Bake in moderate oven (350°) about 1½ hours, or until rice is done.

LOTS O' LEMON PIE

Bake at 350° for 40 minutes.
Makes 1 nine-inch pie

- 1 unbaked 9-inch pastry shell
- 1½ cups sugar
- 3 tablespoons flour
- ⅛ teaspoon salt
- ⅓ cup butter or margarine
- 4 eggs, well beaten
- 1 tablespoon grated lemon rind
- ⅓ cup lemon juice
- ⅓ cup water
- 1 whole lemon, peeled
- 1 teaspoon sugar

1. Make unbaked 9-inch pastry shell with packaged piecrust mix or your own favorite recipe.
2. Combine 1½ cups sugar, flour, and salt in medium-size bowl; blend in butter or margarine; stir in eggs and lemon rind; gradually add lemon juice and water; pour into prepared pastry shell.
3. Cut white part from lemon; slice fruit paper thin; arrange on top of pie; sprinkle with 1 teaspoon sugar.
4. Bake in moderate oven (350°) 40 minutes, or until firm in center; cool completely before cutting. Serve plain or with fluffs of sweetened whipped cream and lemon pinwheel garnish, as shown on page 23.

For children, here's treat never rich or filling— won't hurt meal time appetite.

The Recipe

The cake, photographed right, was made with Betty Crocker's Li'l Angel Food Cake Mix. Easy directions on pkg. Bake 350° F. 12-18 minutes, in jelly-roll pan or shallow pan at least 9x13½".

The puddin' is delicious instant chocolate pudding mix. Prepare as directed in simple instructions on pkg. except, use only 1 cup milk not 2 cups and add ½ teaspoon vanilla. Let thicken.

The Roll-y Pole-y: Invert hot cake onto powdered-sugar-dusted towel laid on cooling rack. Roll up, towel and all. Rest on loose side. Cool; unroll, remove towel; spread on thickened pudding mix. Roll cake up. Dust with powdered sugar. Cut thick slices. Eat at once or keep refrigerated.

GARDEN SLAW

Makes 12 servings

8 cups coarsely grated green cabbage (about 2 pounds)
2 cups chopped celery and tops
3 tablespoons sugar
2 teaspoons salt
¼ teaspoon pepper
1 cup dairy sour cream
¼ cup vinegar
Water cress
4 medium-size carrots, grated
2 small white turnips, grated

1. Mix cabbage and celery in large bowl; sprinkle with sugar, salt, and pepper; toss lightly; chill at least ½ hour to season.
2. At serving time, combine sour cream and vinegar; stir into cabbage; spoon into serving bowl; garnish with rings of water cress, grated carrots, and grated turnips, as pictured on page 22.

FABULOUS FUDGE CAKE

Bake at 375° 25 to 30 minutes.
Makes 1 nine-inch layer cake

3 one-ounce squares unsweetened chocolate
2¼ cups sifted cake flour
2 teaspoons baking soda
½ teaspoon salt
½ cup (1 stick) butter or margarine
2½ cups brown sugar, firmly packed
3 eggs
2 teaspoons vanilla
½ cup buttermilk
1 cup boiling water
CHOCOLATE-CREAM FROSTING

1. Grease bottoms of 2 nine-inch layer-cake pans; line pans with waxed paper; grease paper.
2. Melt chocolate in small saucepan over *very low heat;* save for Step 5.
3. Measure cake flour, baking soda, and salt into sifter.
4. Cream butter or margarine until soft in large bowl; gradually add brown sugar, creaming well after each addition.
5. Beat in eggs, 1 at a time; stir in vanilla and melted chocolate.
6. Sift in dry ingredients alternately with buttermilk, beating after each addition until batter is smooth; stir in boiling water; pour into prepared layer-cake pans.
7. Bake in moderate oven (375°) 25 to 30 minutes, or until centers spring back when lightly pressed with fingertip.
8. Cool layers in pans on wire cake racks 5 minutes; loosen around edges with knife; turn onto cake racks; remove waxed paper; cool completely before frosting with CHOCOLATE-CREAM FROSTING.

CHOCOLATE-CREAM FROSTING

Makes enough to frost top and sides of 1 nine-inch layer cake

2 one-ounce squares unsweetened chocolate.
2 tablespoons butter or margarine
1 cup sifted confectioners' (powdered) sugar
¼ teaspoon salt
1 egg
1 cup cream for whipping
1 teaspoon vanilla

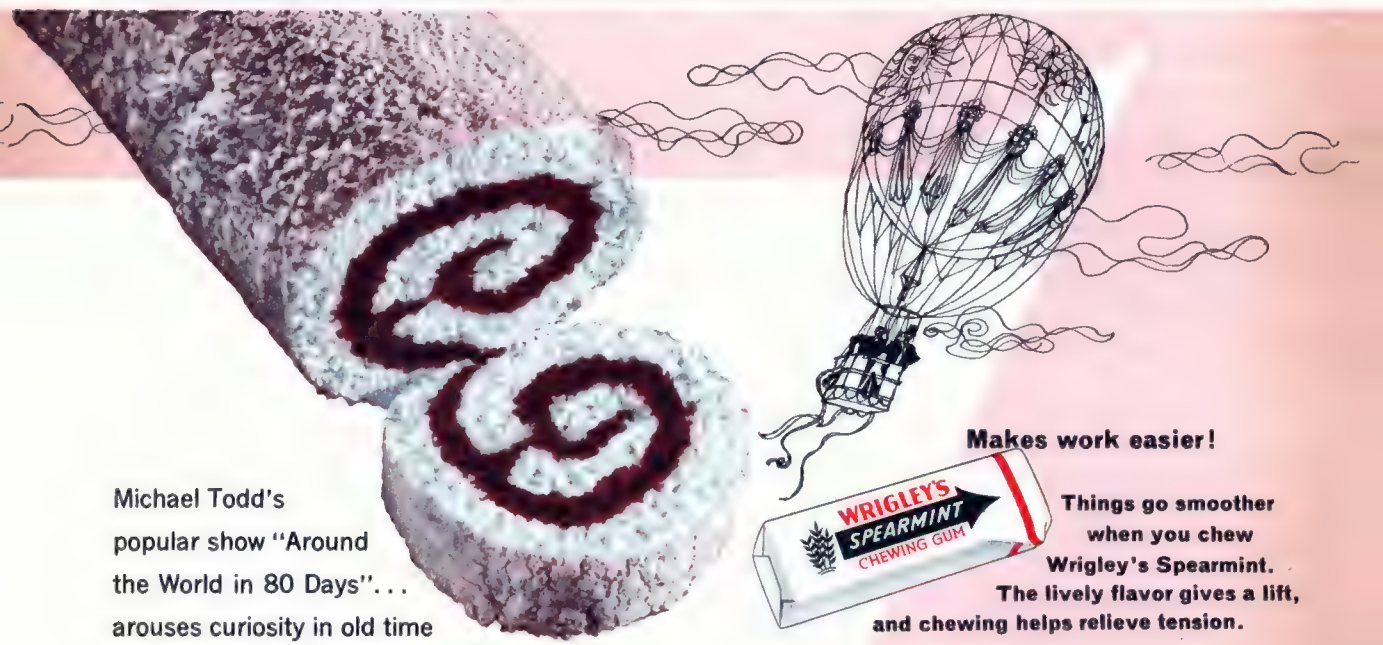
1. Melt chocolate and butter or margarine in top of 2-quart double boiler over hot, not boiling, water; stir in remaining ingredients.
2. Place top of double boiler in ice water; beat with rotary beater 3 to 4 minutes, or until frosting is fluffy.

BUTTER-NUT BALLS

Bake at 325° about 20 minutes.
Makes 12 dozen cookies

1½ cups (3 sticks) butter or margarine
1 cup sifted confectioners' (powdered) sugar
½ cup evaporated milk
1 tablespoon vanilla
3½ cups sifted flour
⅛ teaspoon salt
2 cups finely chopped walnuts

[*To page* 68]



Michael Todd's popular show "Around the World in 80 Days"... arouses curiosity in old time Roly-Poly pudding. And here's delicious 1958 version.

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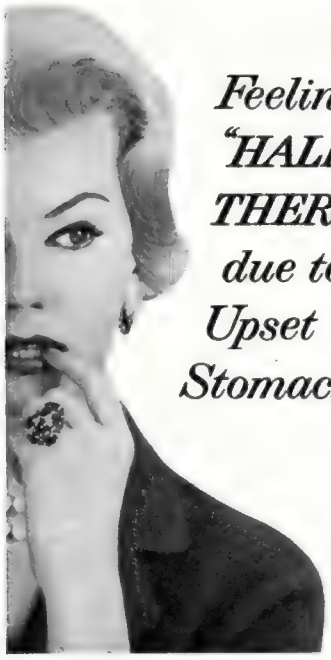
Roll-y Pole-y Puddin' Cake

For easy how-to-do-it, see left



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PHILLIPS'
Milk of Magnesia
REGULAR • FLAVORED

1. Cream butter or margarine in bowl; blend in sugar, milk, and vanilla.
2. Combine flour, salt, and nuts; gradually blend into butter mixture; chill until firm enough to handle.
3. Form dough into marble-size balls by rolling lightly between palms of hands; place 1 inch apart on ungreased cooky sheets.
4. Bake in slow oven (325°) 20 minutes, or until pale golden.
5. Remove with spatula to wire cake racks; while hot, sprinkle with additional confectioners' sugar; cool completely before storing.

GRAHAM-PECAN LOAF

Bake at 375° about 45 minutes.
Makes 1 loaf

- 28 graham crackers (from a 1-pound package)
- ½ cup sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup chopped pecans
- 1 tablespoon grated orange rind
- 3 eggs, well beaten
- ½ cup milk
- ½ cup (1 stick) melted butter or margarine

1. Crush graham crackers finely (there should be 2⅓ cups); combine in large bowl with sugar, baking powder, salt, pecans, and orange rind.
2. Blend in eggs, milk, and melted butter or margarine; pour into greased loaf pan, 9x5x3; top with a double row of halved pecans, if you wish.
3. Bake in moderate oven (375°) about 45 minutes, or until wooden pick inserted in center comes out clean. (When done, this bread dips very slightly in center top.) For neat slicing, make this a day ahead.

BISCUIT DIAMONDS

Bake at 450° about 20 minutes.
Makes about 24 biscuits

- 4 cups sifted flour
- 2 tablespoons baking powder
- 2 teaspoons sugar
- 1 teaspoon salt
- ½ cup shortening
- 1½ cups milk

1. Sift flour, baking powder, sugar, and salt together in bowl.
2. Work in shortening with pastry blender or 2 knives until mixture is crumbly; add milk all at once; stir just until blended.
3. Turn dough onto lightly floured pastry cloth or board; knead gently for ½ minute; divide in half; place each half on greased cooky sheet; roll out into rectangle ½ inch thick; cut into 2-inch strips, then cut across strips diagonally to make diamonds.
4. Bake in hot oven (450°) about 20 minutes, or until lightly browned.

BROWNIE BAIT

Bake at 350° for 30 minutes.
Makes 24 two-inch squares

- 4 one-ounce squares unsweetened chocolate
- ½ pound (2 sticks) butter or margarine
- 4 eggs
- 2 cups sugar
- 1 teaspoon vanilla
- 1 cup sifted flour
- ¼ teaspoon salt
- 2 cups chopped walnuts

1. Melt chocolate and butter or margarine in small saucepan.
2. Beat eggs well in electric mixer, gradually beating in sugar until mixture is creamy-thick.
3. Stir in vanilla and chocolate mixture, then flour, salt, and walnuts.
4. Pour into buttered baking pan, 13x9x2, smoothing batter into corners. (Top with 24 walnut halves, if you wish.)
5. Bake in moderate oven (350°) 30 minutes, or until shiny and firm on top. (Do not overbake, for centers should be fudgelike.)
6. Cool completely before cutting. ##

All-night teen-age party

From page 35

A real "gone" band, much revered by the students, should be asked to play for the party.

Parents should be seen and not heard. (Waiting on table would be perfect for chaperons.)

Seniors should be appointed to committees, sharing responsibility for the party's success.

A lively program should be worked out to keep the ball rolling if interest should start bogging down in the wee small hours of the morning.

Food and soft drinks should be plentiful and include a midnight supper and a hearty breakfast.

Each senior should be permitted to bring one guest to take care of "outside" heart interests.

One tremendously important rule should be made clear to all graduates: *During the night no one could leave the school premises for any reason at all; to do so would be to forfeit the right to return to the party.*

Dixi Gail Hall, parent and professional artist, offered to take charge of creating the theme and decorations for the party. The best known caterers in town were also seniors' parents, so guess who got the feeding job.

A genius among the parents came up with a brilliant way of sustaining interest throughout the night. Give out prizes every hour on the hour, with the best prizes saved for the latest hours of the party. This suggestion

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inspired an equally brilliant one: Ask local merchants to donate the prizes.

Now thoroughly steamed up, the parents at the meeting volunteered ideas thick and fast. Committees were formed and chairmen appointed.

Next day the local press gave the story a front-page play. City fathers passed a resolution of approval. Laguna's merchants volunteered to donate the prizes and to exhibit them in a main-street-store window 10 days before the party. Women's and men's clubs volunteered financial help.

CAME the big night! Under the stars, on the stage of the mammoth bowl where Laguna holds its famous Pageant of the Masters each summer, members of the class of 1957 received their diplomas. This was thrill No. 1. Thrill No. 2 came when the graduates proceeded to their school. Above the gymnasium door—how handsome that old door suddenly looked!—they saw an electric sign that winked a welcome to CLUB 57.

Inside, artists Dixi Hall and John McLaughlin had worked a miracle. With talent and toil they had transformed the bare-walled vastness of the old gym into a smart and intimate night club. The atmosphere was one of warmth, friendliness, and fun.

Beautiful murals, painted on plastic, covered the walls; and the light was soft and festive. In one corner a gaily decorated "bar" had been set up. From the specially prepared beverage lists, graduates and their guests ordered such unusual but innocent drinks as the 57 Whammee (rare old ginger ale spiked with grape juice), Old Master Wry (fruit juice aged in Laguna garrets in charred paint cans), Water on the Rocks, and The Graduates' Gargle (a cola drink with a dash of maraschino).

More than 200 prizes were heaped high on one side of the room—among them a record player, a cool evening bag, and a long string of free passes to the movies. Who wouldn't stick around in the hope of holding a lucky chance or two on such loot? Who wouldn't stick around anyway? Where in the world could a fellow and a girl have a better time, and in addition have no tab to pick up?

There was continuous dancing to the best band in town, and at midnight a turkey supper was served on a budget of $1.50 per person. The latest Marlon Brando movie was scheduled for showing at 4 a.m. At 5 a.m. swim suits were donned for a hilarious splashing in the pool—with plenty of hot dogs for those who warmed up afterward beside the log fire in the outdoor fireplace.

The whole gala affair was topped off by a sunrise breakfast of golden-brown, butter-drenched hot cakes and sizzling sausages, served (smilingly) by the Optimist Club. Who but an optimist could smile at that hour?

Compliments flew thick and fast. The school's top athlete confided to his date, "To tell the truth I didn't think I was going to like this kind of party, but *was I wrong!*" The class president said, "Man, it's too bad the graduating classes before us didn't have such a going-away party." A pretty girl added, "I think I'll take the senior year over again—just to get in on these blows." And more than one youngster made this thoughtful comment: "How are we ever going to repay Laguna for giving us such a great party? I wonder if we've deserved it?"

YES, the idea had worked 100%. By dawn's early light, bleary-eyed but still grinning parents knew that the all-night battle had been won. Best of all, every youngster had had a good time—those who had dates and those who "came stag"—while the whole class had been together in one memorable night of fun.

When the last note had been wrung from the trumpets, the graduates formed a ring around the parents and sang the Class of '57 song. And the parents, dreaming of home and sweet sleep, congratulated one another on a job well done.

Mrs. Cady Hall, who took many pictures of the all-night party, summed it up: "You know you can sense whether a party is clicking. Well, this one, after just a little period of stiffness, was in high gear all the time. Dancing and prizes seemed to break the ice fast. The kids were so thrilled with everything, and many parents told me that they themselves had a wonderful time.

"A few days before the party I was worried," she continued, "because one of the boys told me that he thought parents being around would spoil the fun. But at midnight at the party he came up to me and said, 'This is positively the most fabulous party, and I owe you an apology for what I said the other day. You know something? I even feel like asking you to dance!' 'Why don't you?' I answered. We sailed around the floor, and he looked at me in a surprised sort of way. 'Say, you're smooth!,' he said, grinning. Of course he was just being polite, but I knew we had won him over."

The day after the party it was apparent that the teen-age grapevine had given the party their enthusiastic approval. When a green-eyed girl from the junior class met Mrs. Young on the street, she crooned, "Gee, Mrs. Young, I hear that party last night was a wow. We juniors can hardly wait for our party next year!" ##

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"It's wonderful to live here"

From page 43

these qualities. Today they are enthusiastic advocates of this kind of modern house and plan. It's a *proved* winner.

One of the main reasons the award winner has been received so well is because it is an unconventional house with design ideas ordinarily found only in custom houses selling for twice the price. For example, a distinctive feature is a fireplace with a plywood panel and flagstone-type hearth that extend the full width (13'3") of the living room. Gable-end windows above the panel admit glareless natural lighting and give the room airiness. Fixed floor-to-ceiling windows and aluminum-frame sliding glass doors—opening onto a concrete terrace—give an illusion of space without interruption, making the outdoor living area an integral part of the interior.

All rooms have a white fiberboard ceiling with exposed wood beams. Both practical and decorative, acoustic fiberboard reduces the noise level and helps create the impression of a visually large house.

THE open-plan trend in architect-designed houses aids visual spaciousness by eliminating confining walls. It is seen here in a wood planter that divides entry and family room, and in a divider of vertical wood louvers that separates—without closing off—family room and kitchen. The louvers make it easy for Mother to work in the kitchen and yet keep an eye on youngsters playing in the family room or on the fence-enclosed terrace.

GOOD design can also be seen in the efficient U-shape kitchen, which has imported beechwood cabinets and counters topped with laminated plastic. One corner is a breakfast nook with upholstered seating and a fixed table. For unhurried dining the family or living rooms are easily accessible to the kitchen. Outdoor meals can be served on the terraces adjoining both rooms.

Privacy for individuals is assured by having the sleeping quarters for parents and children on opposite sides of the house. The parents' bedroom has a built-in dressing table. An adjoining luxury bathroom features a lavatory unit with built-in storage space above and below a plastic counter.

The warm homelike quality of the award winner — designed by Dan Saxon Palmer and William Krisel, A.I.A., and built by Harlan Lee—stems from the use of textured natural materials: Rough stone in the fireplace; patterned parquet floors in entry, family, and living rooms; and exposed wood-beam ceilings throughout. ##

Party fun with crayons

CENTERPIECE SURPRISE. Cover a square gift box or shoe box with paper. Draw lions, tigers—all the animals that might be in a circus cage or wagon. Draw bars to keep them in and cut "doors" on all sides. Place grab bag gifts inside box, with a ribbon tied to each one. Bring ribbons out through "doors" to each place at table. Children pull ribbons and out come gifts.

CRAYOLA PARTY HATS. Party hats can be made from rectangular sheets of paper colored with suitable designs. Simply shape paper into a cone and paste to hold. Uneven end can be folded in, or fringed to become part of the design. Punch holes in sides of hat and attach string to keep hats on

CANDY CUP SLIPCOVERS. Take two pieces of paper about twice the size of the candy cup and color with crayons. Lay back to back, then paste the ends together. Open up like a sleeve and slip over candy cups as shown. The natural pull of the paper will hold them in place. Binney & Smith Inc., 380 Madison Ave., New York 17, New York.

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Woman with a scar

From page 31

women. But his wife Maude went quietly along, and no one had ever heard her complain or in any way condemn Pat. Thinking of her loyalty to Pat and her courage, I added, "Maybe Jerry takes after his mother."

Mary shook her head. "No," she said. "He's exactly like his father." She went on to say he'd gone with every pretty girl in town before he'd become engaged to Sally. "And of course Sally's had to bear the burden of that unfortunate scar on her face since she was a child. To have to put up with a philandering husband on top of that seems just too much."

"Anyway," I maintained, "she knows what she's getting into."

"No woman knows what she's getting into when she marries," Mary said firmly. Then she came over and kissed me.

SALLY AND JERRY WERE MARRIED on a bright sunny Saturday in September. They went on a short honeymoon and then came back to the little apartment they had rented in the old Adams mansion that had been converted into apartments. Jerry continued to work in his father's furniture store.

They had been married only a little over two months when Sally and Jerry came to see me. Of course I thought Sally must be pregnant. But after fidgeting a few moments, Jerry said, "Doctor Ed, we've come to discuss what might be done about the scar on Sally's face."

Jerry was the image of his father—tall, sandy-haired, handsome, with the same dash and charm. As for Sally, I'd always thought that she would have been quite lovely if it hadn't been for the scar on her face. Not that the scar was repulsive. It wasn't. But as with a thread on a sleeve, you had the feeling the effect would be much better if you removed it.

I LOOKED MORE CLOSELY at the scar, which ran from her right temple to below the jawbone. The scar was not deep, and it seemed to me a good plastic surgeon could erase it easily. Sally explained she had got it in an accident on her grandfather's farm in Iowa. "The doctor there said it would become less noticeable as I grew older," she said. "But it hasn't."

"So Sally and I were wondering if there's any surgery that would help it," Jerry said.

"None that I can do—or anyone here in town," I told them. But then I did talk about Dr. William Green of New York, one of the best plastic surgeons in the country. We had interned together in Philadelphia and had become good friends. "He's expensive," I explained. "It would cost at least $1,000—probably more. I'd count on $1,500."

"We'll save for it," Jerry broke in eagerly. "I'm going to see that Sally gets that operation." He patted her hand, and the way they looked at each other made me think that maybe this marriage *could* last.

The next time I saw Jerry, he said, "We've started a savings account for Sally's scar. We're calling it Operation Surgery. It's getting off to a slow start, but it'll grow."

Whenever I saw him from then on for several months, he remarked on the progress of Operation Surgery.

AFTER THEY'D BEEN MARRIED almost a year, the Neilsons were one day back in my office. "Operation Surgery is in for a setback," Jerry said, his face bright and excited, "but it doesn't matter. We're going to have a baby."

Sally was radiant. "I don't mind waiting for the operation," she said, "when it's for something like this."

Not long after Jerry Jr. came, Sally and Jerry decided they should buy a little house. "An apartment is no place to bring up a child," Jerry told me. "It's too inconvenient for Sally." He shook his head. "The house will take all of Operation Surgery except $5.

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We've decided to leave that in for luck. But we'll build it back up again," he added confidently.

"Waiting isn't important," Sally said, "if I'm giving up the operation for something like a house."

IN THE YEARS THAT FOLLOWED it seemed that Operation Surgery was doomed. After Jerry Jr., there were the twins Jack and Jill. Then there was the need for a larger house. Soon after that Jerry Jr. had to have his appendix removed, and the Neilsons needed a new car. The biggest blow came when Pat Neilson, Jerry's father, died of a heart attack, and it was learned that the furniture-store books were in terrible shape. Jerry went heavily into debt to pay off his father's obligations. "But as Sally says, it's the only honorable thing to do," Jerry told me.

Five years had now passed, and as far as anyone knew, Jerry had never had any woman trouble. But that didn't keep people from still conjecturing how long it would be before he did. And then Lila Hall came to town.

She was beautiful, gay, and sophisticated, with a figure no man could ignore. She went to the furniture store often to get furnishings for the small apartment and the dress shop she had bought. And people began to talk.

"If the urge is there," Ellie Gaines said to Mary one night at the bridge table, "it'll show up even after five years. You know how Neilson men are about a pretty face—and Lila Hall is certainly pretty."

AFTER CHURCH THE NEXT SUNDAY I saw Lila Hall talking with the Neilsons and I didn't like the way she looked at Jerry. This added to the contrast between the two women. The brittle but striking beauty of Lila and the inconspicuous loveliness of Sally put a fear in my heart.

Two days later I was at the Neilsons' to take care of Jack and Jill, who had a bad case of measles. I marveled at Sally's continued cheerfulness in the face of so many problems—Pat Neilson's debts, sick children, and surely she was aware of Lila Hall's interest in Jerry.

"Still working on Operation Surgery?" I asked before I thought.

"The savings account is slightly anemic now," she admitted, laughing confidently. "But we'll build it back up."

What a brave little creature she was! For certainly Operation Surgery would be hopeless for a long time.

In the weeks that followed, every time I saw Lila Hall and her coquettish face, I became uneasy, although I admitted it to no one—not even to Mary. If only there were some way to

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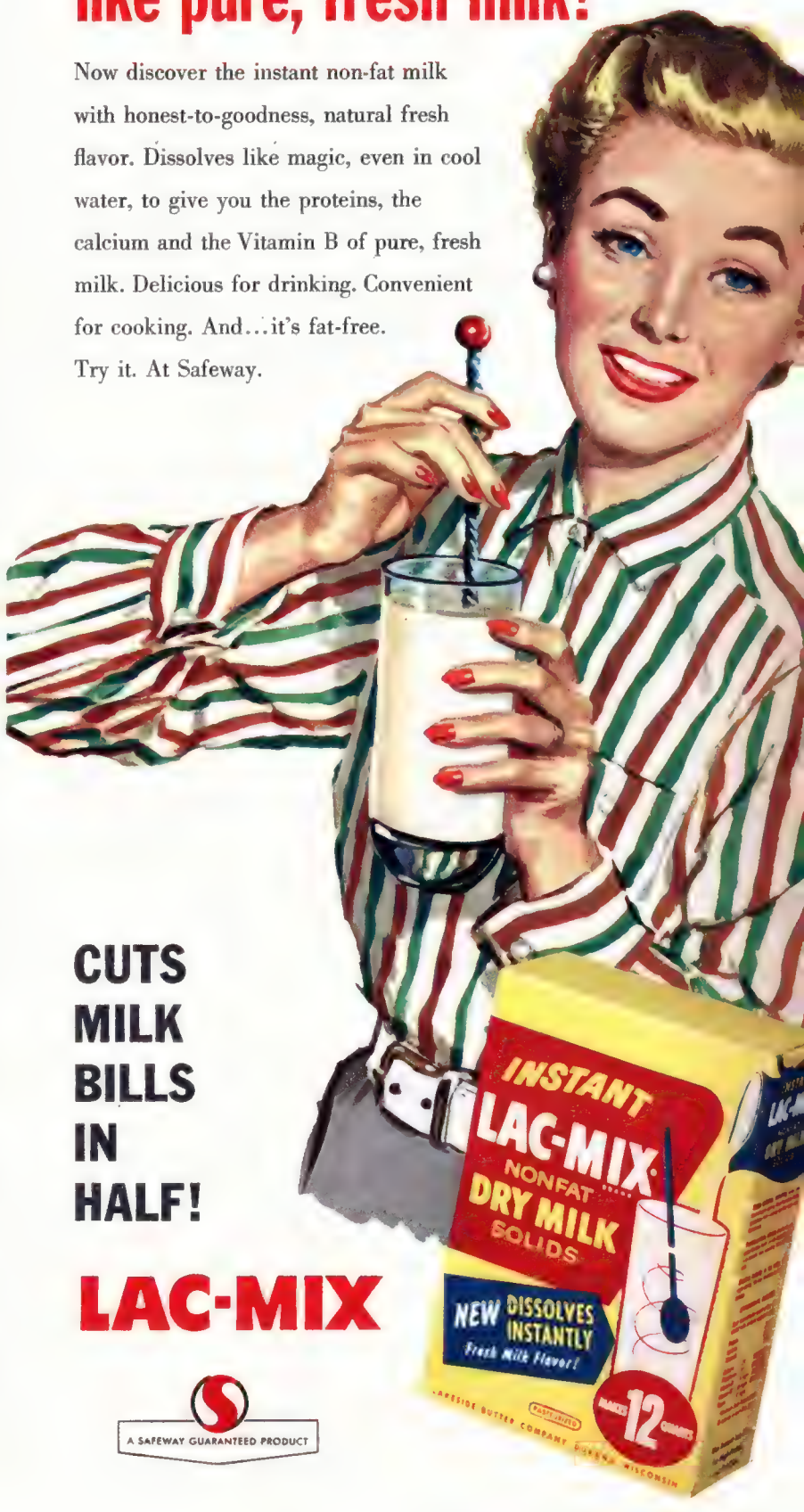

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get Sally's scar removed, I kept thinking. And then a week later I read about a medical meeting in New York, where Dr. William Green was to be the principal speaker. On the spur of the moment, I decided to go.

I HAD GONE TO FEW medical meetings during my years of practice, and perhaps the plan that sprang into full bloom the minute I saw Bill Green was, after all, the main reason I went to this one. We had breakfast together in my room one morning, and it was then I told him the story of brave little Sally and her scar.

"Someday they'll have the money for the operation, and when they do, I'll write to you about it," I said. "I only hope it isn't too late. Lila Hall is an attractive woman."

Bill had been a kind young man—ambitious but kind. I was playing on the kindness's still being there.

"You know, Ed," he said thoughtfully, "in these days of high taxes, after I reach a certain point, I make little off such an operation. Occasionally I do operations for nothing. I think maybe this is one I should like to do."

My heart leaped. But I knew Sally and Jerry wouldn't take charity and I told Bill as much. "Well," he offered, "then let's say it's a kind of experiment. Tell her it might not work, but at least it would improve her scar."

So that was the way we planned it. I was to tell Sally and Jerry it was a new technique and would cost only the transportation to New York. They were not to know that I would pay all hospital expenses.

AS SOON AS I REACHED HOME, I called the Neilsons. Sally answered, and I asked if I could see her and Jerry that night.

"You sound mysterious," she said, laughing. "Jerry's in Chicago buying furniture, but please come anyway. About eight."

It was only five minutes after eight when I rang the bell. The house was orderly as always; a bright fire burned in the fireplace. And Sally looked lovely in a soft blue dress that matched her eyes. The scar was the only flaw in her sweet and gentle face that had grown even lovelier with the problems of her marriage.

We made small talk while Sally prepared me a cup of coffee, and then I began to tell her about the meeting in New York and about seeing Dr. Green. "He was the man I recommended to do your surgery," I said.

She nodded, and I went on to tell her that I had spoken to Dr. Green about her scar. "And he wants to try out a new technique," I said. "He'll do the operation free of charge. We can make arrangements any time you can go. It won't cost you a cent except your transportation."

SHE SAT A LONG TIME, staring at me. Then she put her head in her hands and began to cry. I patted her shoulder. "There, there, child! I know how you feel. You've waited so long—"

She raised her head quickly. "Oh, no!" she protested. "You don't understand. I can't accept the offer—"

Now it was my turn to stare.

"It's things such as Operation Surgery that have kept Jerry mine, Doctor Ed," she explained. Then she went on to say that the trouble with both Jerry and his father had been that they were so handsome and charming, people did everything for them. No one gave them a chance to do something for someone else. "If you take the privilege of giving away from people," she said soberly, "you stifle them inside—and they keep looking for something, they don't know what."

"You mean you don't want the operation?" I asked.

She got up and walked to the fireplace. "Oh, I do want the operation—I do want it!" she cried. Then sensing my bewilderment, she went on quickly. "But I can't have it till Jerry finances it. He's been so happy and proud when he could give me things—I couldn't deprive him of this biggest gift of all." She looked down at the burning logs. "I love Jerry. I want him to be happy and to keep him with me always. I don't want to take anything away from him that's important to his pride. So the operation will have to wait till Jerry has enough money in Operation Surgery."

"But what about Lila Hall?" I blurted out before I thought.

She shrugged. "An attractive woman, but no competition really, Doctor Ed. I know people have been talking about her and Jerry." She laughed. "He wouldn't have teased me about her if she were important. He told me she was too independent. You see, Doctor Ed, men have to feel needed, too."

Her tears were gone now, and she gave me a wise little smile. "You won't ever let Jerry know about this offer, will you, Doctor Ed?"

"Of course not," I told her. I looked at her lovely sensitive face and I knew, from what Sally had just told me about Jerry and Lila Hall, that the scar really made no difference to him. He loved Sally as she was, for herself. Theirs was a love solidly built on doing for each other. Theirs was a happy marriage.

I was a meddling old fool, I thought as I took my departure. Never again, I now knew, would I have to worry about Sally and Jerry Neilson. ##

Surprising how wrapped up you can get in other people's problems. Surprising how *real* they can be... these old friends who come to visit with you after lunch, when the children are back in school and the house is empty and still. Just a flick of the radio switch... and they're in the kitchen, keeping you company... sharing their lives with you. Sympathetic, stimulating people who bring you guidance and courage by the way they face *their* ups and downs. Helen Trent... Young Dr. Malone... The Second Mrs. Burton... these are friends whose devotion and inspiration can enrich your own life immeasurably. Wouldn't you like to invite them to your house soon?

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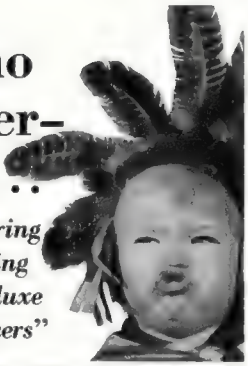

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Entertaining

From page 25

as the hostess can afford, but not beyond her means or way of life. For where excess begins, so does pretentiousness. And pretentiousness can spoil a party—even its food.

"A restaurateur who gains renown seldom offers 50 dishes on his menu. He is likely to offer only 12—all superbly executed. What is true of the professional is even truer of the average homemaker. A few simple dishes with which she is thoroughly familiar will be far more successful than elaborate experimentation. If a hostess *must* experiment, let her confine such efforts to the appetizer or dessert."

"Let children help," says Frank Blair

FRANK BLAIR, *a familiar figure to some 21 million weekly viewers of* NBC-TV's *"Today" show, has played many roles in his career, but his favorite one is that of father. The 42-year-old news commentator is the father of five boys and three girls, aged one to 21. After serving as Washington correspondent for "Today," he joined the show in New York in 1953. He is also featured on* NBC-RADIO's *"Monitor."*

"I THINK it is part of a child's education—his own preparation for having future guests in his own home—to be around when his parents entertain. I do not belong to the school that believes children should be sent away for the night when a party looms. After all, your children are part of your home and should be treated as such.

"When our oldest son Frank, now at Boston University, was two years old, we found him peeking through the porch curtains as our guests arrived for a party. We were embarrassed because we hadn't brought him in and introduced him. Since then our eight children have become close friends of many of *our* friends.

"But don't think we let the children stay all through our parties or interrupt grownups' conversations. They know their bedtimes, and they mind their manners, too. But as a result of our letting them be part of our lives, they respect our friends, and we're all growing up together!"

"Be natural," says Ann Landers

ANN LANDERS *is the country's leading advice columnist. Her column, syndicated by the Chicago* Sun-Times, *appears in 178 newspapers and has brought her a nationwide following of devoted readers who turn to her for advice on subjects ranging from social questions and etiquette to love problems. She has been married for 19 years to "the same wonderful man"—Jules Lederer of Chicago—and has an 18-year-old daughter, Margo, who is a high-school senior.*

"TO some people, entertaining means spending money they haven't got to impress people they don't like—merely because those people must be 'paid back' or because they are 'the right people to know.' So, when the bright and interesting guests find nothing to stimulate them, they may, in self-defense, drink too much, or go home early.

"My advice to the hostess who wants to 'make the mostest' of her party is to be her own natural self, entertaining on a scale suitable to her means and way of living. A hostess can entertain celebrities in much the same way she does her favorite cousins.

"Let your parties reflect your personality, your way of living. In short, allow your guests to get the real flavor of your life, and you will find that everybody has a good comfortable, warmhearted time."

"Bring back the art of conversation," says Gale Storm

GALE STORM, *star of* CBS-TV's *"Oh! Susanna," was for years a steady box-office draw in movies, then she switched to* TV, *costarring in "My Little Margie." For three years this show brought Gale to the attention of millions of fans; and as a radio show it upset stalwarts that had been on the air for 20 years. Recently Gale made her debut as a recording artist. Within four months three of her songs were among the first 20 in popularity. She is married to insurance-broker Lee Bonnell and has four children.*

"ONE of the things that makes me groan, as a guest, is to be handed a beanbag—figuratively speaking—as we walk through the door and asked to play all sorts of games, including charades and other party-lifters, all evening long. I have a feeling this is done by the hostess from a sense of insecurity, a fear that the company itself is not conducive enough to a satisfactory evening.

"I think a hostess should plan a party for no more than six or eight people; the absolute maximum for dinner should be a dozen. She should remember that dinner talk itself can, in a sense, be entertainment. An intelligent choice of dinner partners can make for an evening far more soul-satisfying than all the come-as-you-were-before-you-were-psychoanalyzed masquerade parties in the world.

"If you select your guests wisely, there will be no need for such artificial stimulants as parlor games. What has happened to the art of conversation? Certainly everyone must have a number of friends with a variety of interests. Even if all the guests work in the same office, they are likely to have hobbies that will distinguish them and provide conversational fare." ##

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ALSO AVAILABLE EVERYWHERE IN CANADA

When life begins at 42...

From page 50

"How should I know? She's the educated one, not me."

I had a sneaking suspicion Greg had been out shouting the news on street corners. I caught friends' lingering glances and measuring looks, although nobody said anything. But as time passed I stopped trying to zipper up side plackets and resigned myself to "stork dresses." It was no longer possible to keep the secret.

When Dr. Stewart dined with us, he and Greg made a great to-do of pulling out my chair, assisting me from dining room to living room, stuffing pillows behind my back, lighting my cigarettes, and carrying on a disgusting show of solicitude.

"This is all touching," I said icily. "I hope it continues *after* the baby comes—when there are diapers to wash and bottles to sterilize."

They changed the subject.

After the news became public my friends all said the proper things. "How lovely, dear!" "What a joy to start a new family." "This will keep you young, darling—so many new interests."

What they were saying privately (I knew) was: "Imagine, at her age!" Or, "You heard, didn't you, that she's going to be a grandmother?"

Seven, eight months passed. I wobbled and hobbled around. The girls wrote cheerful silly letters. Lucy asked if she might borrow my cocktail dress, since I wasn't using it. I said no; if I couldn't wear it, nobody would! Meg wrote, "I had planned on borrowing the family cradle, but I suppose I can't have it now." I wrote back, "You are *so* right!"

I'D like to be able to say that gradually the glow of motherhood touched my cheeks, entered my heart, and filled my thoughts with sweet lullabies. 'Twas not so. During the whole pregnancy I never got over my panic. The fact that I had had children made it worse than if I had never had a baby before. I could remember all the things that happened (or might have happened) to my girls. The time Meg knocked two baby teeth out when she fell from her trike. The time Lucy crawled into an ant pile and was horribly stung. The bout with the measles when, for three nights, I sat by the sickbed, sponging, bathing, trying to break the fever. The toilet training that seemed endless, and made me impatient even as a young woman. The birthday parties when I struggled with 20 wriggling youngsters, feeding them crumbly cake and ice cream an hour before their regular suppertime.

I had often looked back on those days with fondness, knowing they were over. My friends often tenderly recalled similar experiences that took place during the rearing of their families. When Meg was graduated from college, I wept openly. When we attended her wedding ceremony I thought my heart would break. I saw her, tall and lovely in her bridal gown, and realized my little girl was gone forever.

"If only we could put a brick on our child's head and stop him from growing," parents often said.

"Yes, if only we could," I'd answer wistfully. Yet here I was, plunging into parenthood again!

"Did it ever occur to you," I accused Greg, "that I will be 52 when our child is 10 years old?"

"You'll be 52 in 10 years whether or not you have a child," was his sympathetic answer.

A week before I was due to go into the hospital, Greg began hauling things down from the attic: The walnut cradle that had been in the family for generations, Meg and Lucy's little white chest of drawers, rickety baby scales, and a faded stuffed bear that had somehow survived the love and neglect of two children (how many thousand times had I brought it in and out of the rain!)

I surveyed the nursery room critically, then said, "There's something missing. The rocking chair. Lucy painted it and put it in her room. Get it and bring it in here. I always have to have a rocking chair in the nursery."

"The books say—" Greg began.

"I don't give a hoot what the books say," I retorted. "Meg and Lucy were brought up in a rocking chair, and this next one is going to be brought up in one, too."

Greg raised his eyebrows. "Did I hear you say *next* one?"

I threw the stuffed bear at him and he didn't dodge in time. It was a bull's-eye.

THE *next* one was born on a Sunday morning at five o'clock. It did my heart good to see Dr. Stewart drag into the hospital, sleep still fogging his eyes. "You did this on purpose," he growled.

"Exactly, Dr. Stewart," I murmured. "Exactly."

Richard (named after Dr. Stewart) looked like all the other babies in the nursery except that he was larger, healthier, whiter, stronger, and he smiled an hour after birth, which is unusual. He had a wide chest, strong back, good firm legs, high intelligent brow, and quite a lot of hair, which is also unusual.

Greg and I spent the evening adding

up our son's good features, then we repeated them to be sure we hadn't forgotten anything. Although it was after hours, Greg wheedled the nurse into allowing him one last peek through the large glass window; then he came back to my room to report that we had been correct in our analysis. Richard was definitely the prize in the lot. He didn't need a bracelet for identification. We could have picked him out of 10,000.

Dr. Stewart came in with a dead-pan face. "Now that the child is born, if you'd care to make out adoption papers . . ."

"Wrap a towel around your head," I snorted. "Your brain is melting."

"I recall a conversation," he continued stiffly, "in which you violently declared that you were unable to cope with . . ."

"So I'll become a raving maniac," I said blissfully. "Why don't you run along and find something important to worry about?"

When he left, I picked up my pen and started making notations in the large white baby book Greg had bought: *"Seven pounds, nine ounces at birth."*

I had always kept detailed accounts of everything Meg and Lucy did. As they grew older, they loved to go through their baby books, looking at the snapshots, fingering the locks of silky hair, comparing height and weight charts.

Thoughtfully I leafed through this new book with its empty white pages. So many years to be recorded! FIRST BIRTHDAY. Where would it be? What would we give Richard when he was one year old? FIRST CHRISTMAS. Glory be, what a time Greg and I would have! BAPTISM, THE FIRST TOOTH, THE FIRST OUTING, THE FIRST STEPS, KINDERGARTEN. I could almost see the little guy, slicked up in a new suit, holding tightly to my hand, looking up warily at the new teacher. Then would come the countless, crumpled-up little papers, brought home proudly for our inspection and tacked on the kitchen bulletin board. The yellow chickens that looked like melted eggs, the Halloween pumpkin, the Thanksgiving turkey. "I drawed it, Mommy!"

Would Greg be able to survive that first midget football game? Could I survive the tonsil operation?

I closed the baby book and glanced at my watch. About 20 more minutes before I could have him all to myself. Three more days before I could leave the hospital. Then Greg and I could start raising our family!

I was first a mother at 18, and again at 22. Now I'm a mother at 42. It never changes. It's always the same, but each time it seems better than ever. ##

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You and your baby will be delighted with these pure-white, hard-surface plastic nursers. They're unbreakable and so easy to wash. You'll like being able to steam-sterilize your nursers exactly as they do in the hospital—with nipples fully covered, and in an upright position, all ready for baby's feeding! Feed-Rite Nursers fit all popular sterilizers. You'll like the convenience of the snug, protective nipple cover for formula storage and traveling. Babies love them too—because they're light as a summer cloud—easy for tiny hands to hold!

STERILIZABLE! Made entirely of Marlex® 50, a superior, pure-white plastic, Feed-Rite Nursers can be easily sterilized, hold their shape . . . even under the steam pressure of terminal sterilization.

UNBREAKABLE! Bottles, collars and nipple covers are all break-proof, resist shrinking or warping. Will last throughout the entire bottle-feeding period.

CONVENIENT! New white nipple cover protects formula and upright nipple, assures sterile storage without the bother of inverting nipples at feeding time.

EASY TO CONTROL FLOW! Exclusive collar, nurser, and "Anti-Colic®" Nipple construction make it simple to adjust the flow of formula from fast to slow with no leaking. Special venting helps prevent clogging and nipple collapse.

DAVOL Feed-Rite Nursers are available in three styles:

Regular 8 oz. size—with snap-in seal	40¢
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LET EASY-OFF DO THE WORK!

Your guest . . .

From page 27

Among the guests was a young actor with great promise. By now our host was talking to Rosalind Russell and her husband Freddie Brisson. The actor obviously assumed that Jack was discussing some angle concerning "Auntie Mame," the film that, at the moment, Warner Bros. was producing with Roz as the star. But, as a matter of fact, Jack was telling them a very funny dialect story. The young actor said, "When Jack is through, I think I'll corner him." "Corner"—that one word tipped his mitt. "Something about business?" I asked. "Yes," said the actor confidently. "There's a part coming up in a picture at Warner, and it's made for me. I must tell Jack." An old friend of mine, who was standing with us, turned slowly and looked the youthful Thespian full in his well chiseled face. "You do that," he said, "and I can make you one promise: It will be the last performance you'll ever give in *this* hall."

That's just another rule of the Warner house: Never talk business at a social gathering. A business *appointment*, possibly. But you'd be much more likely to get Jack's ear if you were to phone him at his office.

What has this to do with a party given by you or one of your friends? I know of no surer way to kill any party than for several of the guests to start sounding off about business or politics.

• • •

HOW about giving a party that you can give again—to a completely different list of guests—at no extra cost? Let's crash one and get the word:

Noel Coward was the guest of honor; Jules Glaenzer, the host. Jules is vice-president of the jewelry firm of Cartier, Inc. If a vote were taken in New York, among headline personalities of the theatre and social world, to name the 10 best party throwers *anywhere*, you can bet that Jules would be among the top five.

First, the cast. If you are entertaining any VIP—the mayor, the minister, the boss—and fail to ask the people whom the guest of honor will enjoy seeing, you are not giving the clambake for him; you're giving it for yourself. Jules began weeks in advance to contact Noel's pals. Naming a few of the guests who performed will give you the picture:

Mary Martin singing to Richard Rodgers' accompaniment on the piano. Stan Freeman and Cy Walters duetting on the two grands. Norma Douglas (plugged by Winchell and other columnists as an up-and-coming record-

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a rich cup of coffee,
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ing star) displaying a voice of fantastic range, to her own dynamic accompaniment. Peter Donald, outstanding radio-and-TV dialectician and master of ceremonies, telling stories.

The closing "act" was, of course, Mr. Coward's. Some purists of the Emily Post school claim that one should not ask the guest of honor to perform. But if he's an old pro, no request is needed; you couldn't stop him. So Noel sang—"A Room with a View," "Some Day I'll Find You," "Mad Dogs and Englishmen," and several more of his own compositions. Sheer artistry. Obviously he has no great voice. But his delivery! *And* you are constantly aware that *he* created the *words and music*. We kept him going beyond the point of consideration.

Which brings up this angle: Did you ever have a musician at your place who wouldn't "give" because he was "not in the mood"? Hear Noel's slant: "If you think you are being 'used' to entertain an audience of strangers, that's one thing. But I was singing for my friends, not my supper. And my host had provided the proper props."

I said, "What props?"

He said, "First the piano. Jules keeps his two in perfect pitch. And he always has a pianist on hand who plays in your key, no matter how weird."

The piano—okay. But why an accompanist? Doesn't Mr. Coward sing to his own playing?

"Only on sufferance," quoth Noel, "and through dire necessity."

At the end of such an evening you are grateful but regretful. What a shame that this happy time must end—that it cannot be passed along, even in words! (Witness this effort. What words can describe the effect of Mary Martin's voice on your ear — and heart?) So here's the answer—how to eat your party cake and have it, too; how to *give* a party but *keep* it:

For some unexplainable reason—and I'm not being coy—after Peter Donald's stint, Jules asked me to offer a bit of minor nonsense. Speaking into the microphone, I was aware of movement in a large black box resting unobtrusively on the rear of one of the pianos. You guessed it — a tape recorder. So not only did Jules charm his guests with a program that would have cost thousands to present commercially; he now has a sound record of a memorable evening — a permanent echo of those lovely sounds of music and gaiety.

Mrs. Charles Payson (sister of John Hay Whitney, our ambassador to Great Britain) put it this way: "Isn't it odd how we hoard visual remembrances of favorite people and places with photographs by the hundreds, but neglect to capture and hold the one

Double Orange Cake...
it's double delectable!
Just about the yummiest cake you ever tasted! Make it with Kitchen Craft Flour . . . flavor it with orange juice, ground raisins and orange rind, then top it off with spoonfuls of Orange Butter Cream—
2 large oranges
2 c. sifted Kitchen Craft Flour
1 tsp. baking soda
¼ tsp. salt
¾ c. butter or margarine
1½ c. sugar
2 eggs
1 c. raisins, ground
1 c. buttermilk
Squeeze oranges for juice (about 1 c.) and reserve. Grind rind (about 1 c.). Sift together flour, soda, salt. Cream butter and 1 c. of the sugar. Add eggs and mix well. Stir in raisins and orange rind. Add flour mixture and buttermilk alternately, mixing well after each addition. Bake in a greased 9¼" x 13¼" pan in a moderate oven (350°) about 40 minutes. Remove from oven. Pour orange juice mixed with remaining ½ c. sugar over the hot cake. Cool; cut in 12 servings. Top with:
Orange Butter Cream—Combine 2 c. sifted confectioners' sugar, ¼ c. butter, 2 tsp. grated orange rind. Beat in 3 or 4 tbsp. orange juice—enough to make a thick, fluffy mixture.
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Kitchen Craft
All-purpose ENRICHED FLOUR
Now in handy Sifter-Shaker cans, too!
KITCHEN CRAFT
All-purpose FLOUR
...the premium-quality flour guaranteed to work wonders with all your recipes

thing we remember best about a friend —the sound of a voice?"

• • •

AT the Cafe de Paris in London we were watching Marlene Dietrich do her night-club act. In our group: The Earl of Dudley and his son Peter. After each number Marlene took the hearty applause draped against a bit of scenery, as an unseen wind machine blew the soft folds of her gown in a cunning manner that revealed her beautiful legs in clear outline.

"Now *there,*" said Peter, "is feminine perfection." "Quite," returned Lord Dudley, "if she could cook." So I told them. . . .

This was in Beverly Hills. The card read: "The Darryl Zanucks invite you for dinner—to be prepared by a mystery chef."

The surprise cook was Dietrich, and she served each course personally in a chef's cap and apron.

The main dish was beef Strogonoff. The fancier Beverly Hills and New York joints charge four bucks—and more—per copy for this dish, and the stuff can't touch Marlene's version. Superb! But her dessert was the clincher. There was a sort of glorified strawberry Bavarian cream and with it a type of doughnut I'd never tasted —and haven't since. It was small, round, zephyr-light, and inside was a core of tart-tasting jelly that must have been in love with the doughnut, it was that compatible. What's that? Just another jelly doughnut? Not quite. This is a delicacy that is served traditionally on New Year's Day in Austria, Hungary, and other mid-European countries. "Sheer heaven," admitted eminent restaurateur "Prince" Mike Romanoff, rapturously kissing his fingertips with royal grace.

After dinner our congratulations to Marlene were sprinkled with comments on the present-day tendency to slap meals together. Food in a rush—no time for involved recipes. And there was this remark by Erich Maria Remarque: "One thing is certain," said the famed author. "A woman will never reach the soul of a sensitive hungry man with a can opener."

Then the question arose: Is the way to a man's affections through his stomach? "Well," offered Loretta Young, "there's always Road A—the Emotional Highway." Cary Grant nodded. "Okay," he said, "if you don't mind the detours — and roadblocks." Marlene smiled serenely. "There is just one direct route," she cooed in her cool contralto. "Lure him with home-cooked food. That's the Gastronomic Freeway to a man's heart."

There, gals, is Dietrich's advice. If you want to give a party for that special guy, whip up a special meal—and you'll be cooking on the front burner.

##

Muffin magic...with cornmeal and bacon

Crumbled bacon gives corn meal muffins a

Make corn meal muffins, following the easy recipe on the package of Kitchen Craft White Corn Meal. For a deliciously different flavor, add ½ cup crisp cooked bacon bits to the batter, reserving a few to drop on top of each muffin before baking.

KITCHEN CRAFT Corn Meal

Fancy quality . . . milled from finest water-washed corn. Rises higher, tastes better!

White or yellow
(Formerly Mammy Lou)

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Fancy looks, easy fixin' . . . with strawberries and Kitchen Craft Pancake Mix

For tender, fluffy pancakes follow the simple directions on your box of Kitchen Craft Pancake Mix. Then mix whole or crushed strawberries with softened ice cream or sweetened, flavored whipped cream and spoon onto half of each hot pancake. Fold over. For each serving, arrange 2 pancakes butterfly fashion, and garnish with whole strawberries and cream.

KITCHEN CRAFT Pancake Mix

rich with sweet cream buttermilk for extra tenderness . . . better flavor, too

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Janet, age 17, has been sitting for mothers in Pittsburgh's South Hills for four years. She writes: "Most of the mothers I sit for use Evenflo Nursers and I can see why. Their babies always take their bottles easily — even the first time I sit. Evenflo is easier for me too. I can make the formula come out at the right speed for each baby simply by twisting the cap."

Use Evenflo to feed your baby. Only Evenflo has the famous patented Twin Air-Valve Nipple that allows formula to flow freely when nursed.

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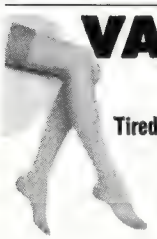

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BORAX IODIDE AND BRAN

leading by-liner in the nation's newspapers and magazines, was certainly no failure before she came into radio in 1934. But it took a microphone to project fully the sincerity and warmth that was to make her name a household word. (On her 15th anniversary in radio 60,000 of her rooters filled New York's Yankee Stadium in tribute to her; it was a far bigger crowd than the baseball Yanks generally draw, even for a Sunday double-header.)

Possibly no personality in show business enjoys telling a story on himself more than Mary Margaret does. She long ago decided there was no point in being evasive with her listeners, and some of her funniest yarns (like the one in which she inadvertently locked herself out of her Hollywood hotel room one night — while wearing a highly diaphanous nightgown) are hilarious largely because they call up a picture of her well known girth.

Nor has she ever failed to let her listeners know exactly why she was late for a particular broadcast. "Please forgive me," she once told them after losing a frantic race to the studio, "but I caught myself in the zipper of my dress, and I had a horrible time trying to get free." Whereupon she spelled out the entire panicky story of her misadventure. The tale struck a responsive chord with just about everyone.

TO band-leader **Guy Lombardo,** an old softy from 'way back, "the sweetest music this side of heaven" is an original song sheet of "Coquette," the first hit written by his brother Carmen (in collaboration with John W. Green and Gus Kahn). It's typical of Guy that his favorite memento should be tied in with a member of the family, for the Lombardo brothers (and sisters) are known as one of the stanchest mutual-admiration societies in all of show business.

Guy's orchestra has been one of the nation's top bands ever since the Lombardos came down from London, Ontario, Canada (they got their first New York booking just one week before the stock-market crash of 1929). No gambler in musical styles (the distinctive Lombardo "sound" is much the same as it was nearly 30 years ago), Guy isn't nearly so conservative in other spheres. His derring-do as a speedboat racer (he was an active competitor from 1939 until just a few years ago) is well known. His decision to produce the first "Arabian Nights" spectacle at Long Island's Jones Beach Marine Theatre four summers ago was risky business, too, but it worked out so well that Lombardo has been staging extravaganzas there ever since. (This summer's attraction will be "Song of Norway.")

There's just one pesky skeleton in Guy's closet: Although he is known to play some of the most danceable music heard, his wife Lilliebelle claims that he is the world's worst dancer. Lombardo's reply to that is a bit irrelevant but dramatic. "Has Arthur Murray," he asks, "ever got behind the wheel of a speedboat?"

WHEN video's Art Linkletter guested on the television show "I've Got a Secret" one night last year, he somehow got around to calling panelist **Bill Cullen** the most neglected personality on the program. Linkletter then kiddingly suggested that viewers sharing this opinion send Cullen some small token of their affection.

Thousands of little gifts poured in through the mail during the next few days, but the one that gave Cullen the biggest charge was a football from the State University of Iowa team, then champions of the Big 10 conference. The ball, which bears the inscription "To poor Bill. You are a champ with us," impressed Cullen not because he has never been able to play the game (a childhood attack of polio left him with a withered left leg) but because he is one of the most rabid football fans in the entertainment business.

If his childhood illness kept Cullen from the usual forms of athletics, it didn't keep him from much else. The dynamic, trigger-witted lad from Pittsburgh was racing midget autos when he was 17 and had learned to fly an airplane a year earlier. He eventually piled up 5,000 flying hours and even operated his own private airline for a while—serving sports and show-business figures—until the increasing pressure of broadcasting duties made it impossible for him to give the business the time it needed.

Now 38, Cullen spends as much as 25 hours a week on the air in radio and TV. His remarkable gift for ad-libbing, plus the boyish embarrassment that comes over him whenever he is guilty of a conversational *faux pas,* has made him a favorite on such past and present panel shows as "Place the Face," "Winner Take All," "Hit the Jackpot," "The Price Is Right," and

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the aforementioned "I've Got a Secret."

Proud as he is of that State University of Iowa pigskin, Cullen will admit that a much prettier acquisition is his wife Anne, a former fashion model from California. "And nobody mailed her to me," he tells you. "I had to go out and win her on my own."

ONE vocalist who would rather rock than rock 'n' roll is pretty **Patti Page,** a blonde charmer who does most of her serious meditating while seated in a rocking chair that is a near-duplicate of the one her mother still uses back home in Claremore, Oklahoma. Patti's chair was bought for her half a dozen years ago by one of the more homespun members of a musical troupe with which she was then touring the country.

Today Miss Page considers the rocker one of the most important (even if not too elegant) pieces of furniture in her Manhattan apartment. Its metronomelike movement, she claims, makes it a convenient aid for memorizing song lyrics. She has even had a special platform built for the chair in her living room just so she can say, "I think I'll go upstairs to have a cup of coffee." One step does it.

Husband Charles O'Curran, the choreographer, is never taken aback by the lengths to which his wife will sometimes go for her enjoyment of life's little comforts. He just assumes that it all stems from her childhood in Oklahoma, where, as the daughter of a railroad section foreman and his wife who had seven other girls and two sons, she never even *heard* of those silver spoons that are sometimes part of a brand-new baby's equipage.

Miss Page's economic status has, of course, changed considerably since then. Her big break as a singer came a little over seven years ago when she made a downright horrible recording of a song called "Boogie Woogie Santa Claus." The number would have gone precisely nowhere if she hadn't also recorded (on the other side of the disk) a little tune dubbed "Tennessee Waltz." With a sale of 3,000,000 copies it became the best-selling record in 20 years, and Patti quickly followed it with nine successive hits. Today, as she relaxes in that rocking chair of an evening, Miss Page is probably the one girl in the nation who not only remembers a monstrosity called "Boogie Woogie Santa Claus;" she thinks of it with especially tender affection.

TO **Major Alexander P. de Seversky** and the toy monkey that has been his mascot for over 40 years goes the distinction of having once been wounded by the same bullet. It happened in a Russian combat plane over the Baltic Sea in World War I. Pilot de Seversky had just returned to active duty after having lost his right leg on his first mission. This time he carried a toy monkey alongside him as a good-luck charm, and although a bullet from an enemy plane tore through the monkey's arm, it merely grazed de Seversky's chest. The flier, who went on to bring down a total of 13 German planes and become one of Russia's most decorated heroes, has kept his little side-kick with him ever since.

One of the real giants of aviation, de Seversky has been an American citizen 31 years (he had come here soon after the Russian revolution). He is probably best-known for books like "Victory Through Air Power" and "Air Power—Key to Survival," but it is as an aeronautical engineer and designer that he has made some of his greatest contributions to American aviation. Among his inventions have been the first completely automatic bombsight and several ingenious devices for in-flight refueling. Further, the P-35 fighter plane he designed for us in World War II was 50% faster than its nearest rival in the Air Force.

Aviation has always been de Seversky's all-consuming interest. It's an enthusiasm also shared by his wife Evelyn, who won quite a few honors on her own as a pilot in trophy races from 1930 to 1948. ##

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Arthritis

From page 37

intelligently you should first know something about arthritis.

TO say that you have arthritis is merely to say that your joints are inflamed and that they hurt. Like a headache, arthritis may be brought on by any number of varied diseases and physical conditions. As the word stands alone, arthritis is not a disease at all, but the name for a group of joint symptoms—aches, pains, swelling, inflammation, stiffness, and, at times, crippling.

There are as many as 50 different forms of arthritis and about 100 variations of these. But only two of the forms together make up more than 70% of all rheumatic complaints. These are *rheumatoid arthritis* and *osteoarthritis.*

Rheumatoid arthritis is the more serious of the two. It is a progressive disease of the entire body system. Although it is more evident around the movable joints, it may occur almost anywhere in the body. Rheumatoid arthritis strikes young and old alike. Children six months of age have been known to have the disease.

Rheumatoid arthritis will smolder quietly in the body, often for years, before it mushrooms up with all its distressing and painful symptoms. The various signs may come on suddenly or—as happens oftener—build up gradually. They may come and go and often stay no longer than a few days. Some of these warning signs are frequent morning stiffness, pain and swelling of the joints, persistent muscular aches and pains, unexplained weight loss, fever, and weakness.

Every attack of rheumatoid arthritis is not necessarily a bad one nor does the disease always get worse. But should an attack be unduly vicious and prolonged, it may leave deformities of the joints. No joint in the body is immune to this irreparable destruction. The joints of the fingers, however, are stricken oftenest and most severely.

OSTEOARTHRITIS at its worst is not more than a painful nuisance. It may curtail activity somewhat, but it will not stop you altogether. Of all forms of arthritis, it is by far the commonest. It has been estimated that as many as 95% of all persons past the age of 40 have osteoarthritis to some degree. It has also been said that if you live long enough, you will most certainly come down with the ailment. Fortunately only about one in 10 persons with osteoarthritis develops severe symptoms.

Osteoarthritis at one time was called *menopausal arthritis* because it so often occurs in women during their change of life. The commoner term *osteoarthritis* is too often confused with the more serious rheumatoid arthritis, thus leading to unnecessary fear. By far the most accurate name for the ailment is *degenerative joint disease,* for osteoarthritis is really a degeneration of the working parts of the joint.

The warning signs of osteoarthritis are noticeable pain and stiffness in the lower back, the knees, and in other joints. There may also be tingling sensations in the fingertips. Despite these mild symptoms, X ray may reveal damage in the hips, knees, and spine.

THE basic cause of either rheumatoid or osteoarthritis is not known. It has long been believed by arthritis specialists that rheumatoid arthritis is due to the body's inability to withstand stress. The stress may be physical, emotional, nutritional, infectious, glandular, or any combination of these factors, long recognized as triggering the start of arthritis.

Osteoarthritis is in some way related to aging, the ailment rarely occurring in women under 40. Important contributing factors are wear and tear that result from overuse of the joints. Women who come down with osteoarthritis usually are the hefty and chunky types, in most cases are overweight, too. The greater the weight, the greater the joint damage.

THE HEREDITY FACTOR

MOST housewives during a lifetime undergo the various stresses that figure in the development of arthritis. There isn't a woman who at some time or other hasn't experienced an emotional crisis or who hasn't had some serious infectious disease or who hasn't worked hard in raising her family and keeping her household in order. Yet not all women come down with rheumatoid arthritis.

About the author

William Kitay is former science-and-medical editor of the Arthritis and Rheumatism Foundation and is author of the book "Overcome Arthritis" (Prentice-Hall, 1957), which he wrote in co-operation with some of this country's outstanding arthritis specialists. Readers who have any questions about arthritis or who would like to know the names and addresses of arthritis specialists or of arthritis clinics in their area may write to Mr. Kitay care of FAMILY CIRCLE, 25 W. 45th St., New York 36, New York.

This has led arthritis researchers to conclude that the mysterious unknown factor that seems to determine who shall or shall not have arthritis is the stuff a person is made of. There is growing evidence that persons who suffer an arthritic breakdown do so, in most cases, because they have inherited a susceptibility to the disease. Even in osteoarthritis, the role of heredity is highly suspected, as the disease tends to travel in families. In one form of osteoarthritis in which the first joints of the fingers often develop characteristic small bumps, or nodules, the disease strikes 10 women for every one man and is passed on from mother to daughter.

There is as yet no test to determine whether a person has inherited a tendency toward arthritis. The clue may sometimes be found in the family history. Almost every arthritic seems to have cousins, aunts, uncles, and grandparents who also suffer from one form of arthritis or another. Studies have shown that rheumatoid arthritis occurs six times oftener among relatives of persons with the disease than among families in the general population.

CONTROL OF STRESS FACTORS

AN inherited constitutional weakness is so much an integral part of the individual that it cannot be corrected. But the pressures that strain the body's inherited traits can be controlled. It is possible, with common sense and proper care, to ease the many stress factors that challenge the various body processes. And the place for the woman and the housewife to begin overcoming arthritis is with her own self in her own home. For studies have shown that the perfectionist, the woman with high standards about housework, or whatever her job, is the individual who is most likely to come down with the disease.

Herein lies a medical paradox. While it is the superior individual who is the likely candidate for an arthritis attack, it is also the superior individual who can rise above the frightening threats of the disease and marshal her mental and emotional all to counteract the effects of arthritis. More than in any other disease, a person's state of mind seems to play a tremendous role both in developing and in overcoming arthritis.

Mrs. G is a grade-school teacher. When arthritis hit her right elbow, right shoulder, and finger joints, she tried to shrug off the pain and swelling, but soon she could hardly lift her arm and she had trouble even holding a piece of chalk. She finally gave in. With her right arm useless and in a sling, she went to a doctor and asked for a statement to give to the board of education so she could stop teaching.

"His answer was 'No!'" she said. "He told me my children needed me. He insisted that with faith, courage, and proper treatment I could overcome my arthritis and continue to teach."

Mrs. G, with new hope, agreed and she started taking treatment. It consisted of medication to relieve the pain and swelling, followed by heat, massage, and exercise.

Six weeks later Mrs. G was back in her classroom. The arthritis hadn't completely left her body, but it was under control and she was continuing a normal and useful life. On graduation day she triumphantly autographed the classbooks of 115 students.

Afterward, she would sometimes shudder a little when she remembered how close she had come to giving up. She knew her recovery had started the day she decided she *could* recover.

WAYS TO SAVE YOURSELF

ARTHRITIS specialists do not promise that all arthritis can be prevented in every case. There is too much about the disease that even they do not fully understand. But after observing and studying thousands of patients over the past few years, they do recommend the following 10-point program that may prevent arthritis, especially rheumatoid arthritis:

1. Relax your housekeeping standards a bit.
2. Don't try to do all your ironing in one batch. Rest when you're half done and then go back and finish.
3. Do your major house cleaning by installments; rest a day between bouts.
4. Take it a little easier with the children; fuss with them less.
5. Keep rested, relaxed, and well nourished.
6. Keep your weight down; weight-bearing joints are often stricken first.
7. Protect yourself against cold, dampness, and sudden drafts.
8. Get sunshine whenever possible.
9. Avoid physical stress and strain, especially fatigue.
10. Avoid emotional stress, especially worry.

WHAT TREATMENT WILL WORK?

THERE is no known cure for either rheumatoid or osteoarthritis nor is there any specific form of treatment. Yet, should the disease strike, you need not despair. Even with the present limited knowledge about the disease and the therapy that is available, more than 70% of the persons who are stricken with rheumatoid arthritis can be spared serious crippling and returned to fair health and independent living. Since wear and tear and obesity are known factors in osteoarthritis,

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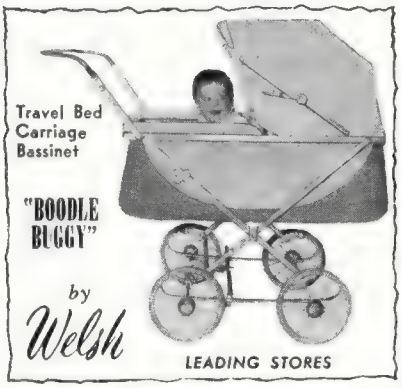

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moderation is the key to full recovery from this form of the ailment.

Arthritis specialists, in treating the arthritic, no longer direct medication solely at the joints involved. They find it more advisable to treat, or to manage, the patient as a whole. In rheumatoid arthritis, drugs are used to ease the aches and pains of the ailment and physical therapy to prevent and to correct deformity. Physicians also try to strike a fine balance between rest and activity.

In osteoarthritis, physicians have found that rest is highly desirable. Because most osteoarthritics are overweight, a reducing diet is often helpful. Once the pressure is relieved from the weight-bearing joints, especially the knees, the hips, and the small of the back, this form of arthritis is greatly alleviated, the symptoms often disappearing completely.

THERE is but one miracle in the treatment of arthritis. That is the skill of the physician in selecting from the wide range of available drugs and procedures the treatment that is best for the particular patient. Except for this, there is no known pill or capsule and no known combination of oral medications that will cure or arrest the disease or, when helpful, will successfully alleviate *all* the arthritic complaints in *every* person.

In more than 80% of the cases, arthritis specialists today are using aspirin and physical medicine to overcome the severest complaints of both rheumatoid and osteoarthritis. Aspirin, along with rest, heat, massage, and exercise, comprise a program of home care in which the arthritic actively joins with the physician to assure a complete recovery.

Home care makes possible repetition, which is essential to every successful program of physical therapy. The immediate effects of rest, heat, massage, and exercise are short lived, and the good these measures do must be patiently and deliberately built up over a period of time. Heat and exercise, for example, must be applied a number of times every day, something that can be done only at home.

Home care also brings the arthritic into the picture. It brings into focus what arthritic specialists have known for some time:

If any victory is to be won in the battle against arthritis, it can only be with the complete understanding and co-operation of the arthritis sufferer.

Whether it is in the treatment of arthritis or in the prevention of this disease, the housewife is an essential teammate of the physician in medicine's attack against a crippling disease that singles out women during their prime of life. ##

Upon a peak in Darien

From page 28

"Ah, but it isn't fish! And why should I be excited?"

"It's the chance of a lifetime!" she said, "Uncle Joe doesn't even *like* you much—but he knew you deserved it all the same."

"I see. . . . You didn't think I wanted *that* did you? I'm going to teach English literature. I'm not a scientist just because I take one course with your Uncle Joe."

"You didn't turn him down? You couldn't have!"

"Couldn't I?" He gave his lazy laugh. "You know, I didn't even guess what the man was there for—why I'd been invited to dinner. He walked home with me, talked about Beowulf. You'd never have known him for a scout. And then he began to spread the kingdoms of the world out before me. He let me know I could start at $7,000 a year, with a limitless future. I told him I wasn't a scientist, that I didn't want to be, but he just wanted me to keep an open mind."

"I never dreamed you wouldn't be excited," she said.

"I see. You're mercenary!" His voice mocked and loved her at the same time.

"Do you know what an instructor gets a year?"

"Oh, he probably starts at $4,000—$4,200 here, I think. Jody, will your Aunt Sue mind if you come home with me?"

"She won't mind."

He stood up. "Fancy—not knowing shad-blow wasn't a fish! Well, I have to get to lab. Be at the bus stop at six."

SHE STOOD AT THE BUS STOP, bareheaded, a duffel bag on the sidewalk beside her. When he came toward her, she put up a languid hand in greeting. "I came to work on you," she said. "You infuriate me."

"I know, and you me sometimes. Here she comes."

The bus moved smoothly past the campus, out of town.

"You said once you wanted to marry me," Jody said suddenly in a stubborn voice.

"Yes, I did, didn't I? But you can't make my life pattern for me—it just wouldn't do."

"You wouldn't want your wife ambitious for you?"

"Ambitious? A start of $7,000 really does something to you, doesn't it? You couldn't manage on $4,000?"

"I doubt it. I don't want to try—not when I don't have to."

"All right. Let's skip the whole thing, shall we. I rather wish I hadn't

brought you along. You and Gran won't get on. She's poor."

JODY KEPT SILENT for miles. When at last they got off the bus, Wyn said, "We have to walk a quarter mile—or did you want me to carry you?" He didn't even offer to carry her duffel bag.

"Look!" he said suddenly after they had started up the hill. "That's shadblow!"

And there it was, a lacy white shadow in the wood. It seemed to float high in the trees, with no branches to carry it. It was lovely, but Jody didn't want to say so. "So it's spring," she said flatly and walked on. "And you're like a salmon getting back to the place of its birth."

He gave a shout of purely happy laughter. "You embarrass me," he said. "You know what *they* go back for. And this isn't the place of my birth. I didn't come here till I was six. All the same, it's the only home I know. You'd just better like it, honey. If you don't, that'll be two marks against you."

They came suddenly upon a drive that made a curving sweep up to an old half-hidden house of brown shingles on the hillside. "This is it," he said.

"I don't like it already," Jody said. "It's sinister."

"I'll have to do some pruning," he admitted. "Though I like it this way, all wild and secret. It's good in autumn, too. Well, it's always good. There's the phoebe!"

"Hold yourself down," she said coolly. "I'm not the stuff of pioneers. And I don't like wildernesses."

"Jody, don't be like this."

"I'm just what I've always been."

"No, you're not. And you know you're not. Even at $7,000 we couldn't have more than a suburban ranch house, you know."

THE LIVING ROOM WAS ENORMOUS, with thousands of books, two great sofas flanking the hearth, and a big piano.

On a low table stood a flaring bowl of daffodils, and a woman with gray hair pulled back into a knot sat at an easel by the far corner window. She put her brush down and came toward them.

Wyn met her in the middle of the room, took her in his arms, and kissed her. "That's Jody behind me somewhere," he said.

The small figure drew away with a pat on the arm, went to Jody, held out a hand. "Hello, Jody," Manda Ballister said warmly. "Have you had supper? We've finished, but we could find something, I expect."

"I should hope so. We're starved. Oh, Till, my love, where are you?"

A woman, stiff and dark, appeared almost at once in the dining-room doorway. "Why, hello, Wyn. You might have let us know you were coming!"

"Till, this is a girl I picked up on the road. Could you feed her something—a crust of bread, maybe?"

"I'll see what I can find." Till gave Jody a searching look and went away.

"What are you painting, Gran?" Wyn walked over to the easel, took a critical pose. "Poor Till," he said. "It's not bad, though. The daffodils are elegant. Come see, Jody."

Jody walked stiffly toward him. There was the dark oldish woman sitting in a stiff kitchen chair holding a bowl of daffodils in her lap.

"I'm glad you got out of the Rouault period, Gran," Wyn said.

"Well, it was good for me. Held things in. I thought you had a Saturday class."

"I cut it. When spring comes along, I get this itch for the country. Come along, Jody—let's see what Till has drummed up for us."

THEY SAT AT THE ROUND bare table in the old-fashioned big kitchen. Manda Ballister, still in her smock, sat with them. "It's odd—Wyn's never brought a girl home before."

"Well, it certainly isn't from not knowing any girls," Jody said.

"I'd thought of marrying the wench someday, Gran," Wyn said. "It's hanging in the balance, though. I'm not sure she suits me."

"I'm not sure *he* suits *me*, Mrs. Ballister," Jody said. She cupped her face in her palms in a childish way. "You see, he's got the most marvelous chance—you know how they send scouts around to the colleges to find promising scientists? Well, they scouted and found Wyn, and he doesn't care at all. Don't you think, Mrs. Ballister, if he wanted to marry me, he would take it? They're willing to start him at $7,000 a year—with limitless possibilities."

The small aged face took on a troubled look. "Are you trying to enlist me on your side, Jody?" she asked quietly. "But I don't influence Wyn, you see. He makes up his own mind about things. Just as I hope you and I do."

"Sorry. I don't influence him either, it seems. It just seems incredible he'd throw away such a chance. If he has any ambition, that is."

AFTER THEIR SUPPER, Wyn went in and sat at the piano and played a long time. Jody curled up in one of the sofas and listened. Mrs. Ballister went back to her work on daffodils. At last Jody said, "Would you mind if I went to bed? It's been a long day."

"The front room," Mrs. Ballister

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said, not looking up. "Sleep well."

Wyn took her upstairs and presently came slowly down. He took a chair near his grandmother, said, "So you don't influence me?"

"No. Or I don't think so. I tried to influence your mother once. I didn't like your father—thought he was a stuffed shirt. They were as happy as two people have ever been, and I have never tried to influence anyone since."

"If so, you've been subtle about it. How do you know they were happy?"

"It flowed out of your mother's letters. He wasn't a stuffed shirt. He gave me my first paints, and the last thing he said to me was, 'Good-by, Cezanne!' You have to make up your own mind, Wyn."

"I do love her, you know. But she's changed—just knowing I could get a job like that. It's frightening."

"You'll work it out," she said evenly.

He laughed, got up, and said, "You'd better get to bed. The daffodils will keep."

"I have a *passion* for painting," she said, cleaning her brushes.

IN THE MORNING when Jody and Wyn came down for breakfast, Mrs. Ballister wasn't up. Till scrambled eggs for them, made toast.

"Till, tell me—how is she?" Wyn asked. "She never seems to change."

"Well, if you want the truth, she's failing. She don't eat much and she don't sleep right. She'd be mad if I told you that, so don't say a word."

"I won't, Till. . . . I think I'll take Jody up the mountain. Tell Gran we'll be back in a couple of hours."

Jody made no objection, trailed after him to the hillside. They passed two pools ringed with cowslips. "Used to have water lilies," Wyn said. He picked up a branch from the trail and threw it into the woods. "I ought to clear this trail out." They came at last, breathless, to the rock on the hilltop.

THEY STOOD THERE on the rock, just looking out into the valley, the little river far below. "The world—want it? I give it to you," Wyn said.

"I don't want the world. I just want you," Jody said stubbornly. "I thought you said your grandmother was poor."

"Well, she is."

"Poor people don't live that way—with a housekeeper and all. And how does she send you to college?"

"She doesn't. My father had a policy to cover my education. She has the house and she hangs on to it, heaven knows how. Sometimes I wonder how she gets enough to eat. She has something wrong with her heart and paints to fill her days. And Till—well, Till's not paid anything. Money—I think there's something like $800 a year. Does that answer your questions?"

It didn't, but Jody didn't know how to ask more. "Then I should think you'd want to help them out," she said.

"Oh, I see. Back where we started, eh? . . . I used, when I first came here, to skip school and go fishing. When Gran found out, she said, 'There are plenty of self-educated people. Perhaps you will be one of them. There's much to learn in nature. Something to learn in school, too. If you can get along without it and don't mind dodging the truant officer, go ahead.' I decided I'd better go to school. I've never doubted she loved me."

"I still think . . ."

"That I'd want to make it easier for them? I would, but they need nothing. They have everything."

"On $800 a year? Don't you think your grandmother would like that jungle cleared out. Don't you think she'd like to pay Till something?"

"Oh, I suppose so. But she's still creating something at 70. She knows that freedom means you can live on $800 a year if you have to. She'd rather have me free than have the garden made over. Let's go down."

THEY FOUND MANDA BALLISTER at her easel. "Good morning, Gran!" Wyn said cheerfully. "We've climbed the mountain. Show Jody your first effort on Till, why don't you? Or the very first number you did."

Manda Ballister gave a chuckle, said, "You can get them out."

He fished in the closet, brought out an armful of paintings, hunted till he found one, propped it up on the sofa. "Adored grandson at one," he said. "I wasn't in jail—those are the bars on my playpen."

"Till calls it a caterpillar," Manda said. "It is curiously like one."

Wyn gave a shout of laughter, and Manda Ballister said, "How your father laughed at that one."

Wyn pulled out the first one of Till. They laughed till they could laugh no more. Then Wyn stepped back and looked at the picture on the easel. "It's wonderful how much you've learned, Gran. And all on your own, too. That really *is* Till, you know."

"It ought to be. It must be my 20th. It amazes me that it looks like her. It's exciting."

"Yes, it is. I remember when you discovered how to shade—it was like that explorer on a peak in Darien."

"It was exactly like that," his grandmother said. "Jody, if you'd just sit still for half an hour, I'd make a sketch of you. You have an interesting face."

Jody found herself sitting still. Manda Ballister didn't talk. Once she did murmur, "Stubborn chin—tender mouth," and Jody flushed a little.

Till came to call them to lunch and said, "Got you cornered, hasn't she?"

MRS. BALLISTER DIDN'T EAT MUCH. But now she talked. "The funny thing is," she said, "you can know exactly what a face looks like, or a flower, and it stands to reason that if you put it down exactly as you see it, that you'll have the thing itself. It isn't true. You have to feel something—past the fact of a line. It's like dishwashers—they save a lot of work and yet there's something about handling dishes that a dishwasher does away with. Yet, I suppose if you had a scientific mind you'd say that was all nonsense."

"Yes, I'm afraid I would," Jody said. "I vote for a dishwasher."

"You do? Then you'll probably have one. I daresay I'm old-fashioned."

Yet, as Jody gave her a reluctant smile, she thought, "She's as modern as a spaceship. She isn't old-fashioned at all."

"You wouldn't want to do without electric lights, would you?" Jody said. "Or your furnace?"

"No, I suppose not. I admit we all have a place where we draw the line. I remember what your father said once about that dreadful caterpillar portrait, Wyn. He said, 'At least you know you have to leave things out!' I suppose it all comes down to that—what you feel you can leave out."

AFTER LUNCH SHE SAID she would lie down for a little while. She'd go on with the sketch later, if Jody didn't mind.

"I'm going to trim for a while," Wyn said. "Want to watch me—or help me?"

"I'll watch," Jody said.

They didn't talk for a long while. At last Jody said, "And I suppose you could leave *me* out."

"I don't know," he answered seriously. "It's something of a dilemma."

"Don't let it prey on you. I could *get* out."

"Could you? Could I? Let's not talk about it today."

She fell silent again, cut off from him, and yet conscious of his every movement when Till, almost on a run, came out the door.

"Wyn!" she called. "Oh, Wyn, she's gone! Your grandma's gone!"

JODY FOLLOWED THEM into the house, just stood there, not knowing what to do. Then Wyn came slowly down the stairs. He looked strange, nothing in his face but white grief. But he spoke calmly. "I'll have the doctor take you to the bus," he said. "You won't want to stay here now, and I won't be able to go back tomorrow."

Then he walked past her and stood looking at the sketch on the easel. His grandmother was the only mother he had ever known. She had taught him how to leave things out and be free.

She had taught him he must make up his own mind. He had loved her.

Jody rubbed an arm across her eyes, and he saw the gesture. "She saw you," he said.

She moved over to the easel then, saw the sketch of herself—stubborn chin, tender mouth. Then the doctor came.

When he offered to take Jody into town, she said politely, "Thank you. I will stay here till after the funeral." And Wyn took hold of her hand and put it up against his cheek, but he didn't say a thing.

IT WAS ALL A DREAM till the funeral, held in the big living room. Jody looked at the faces and saw worlds shrinking because this one old woman was gone. There was an old man who wept, a young girl who kept her hands in tight knots in her lap. Then there was the cemetery, with the shad-blow-trimmed woods close. It was over.

"Could you carry on till school is out?" Wyn asked Till. "I'll come week ends and do what I can. Or couldn't you do it?"

"Just as you say, Wyn. 'T ain't likely you'll keep the house. All the things has got to be cleared out. Then I'll go to my sister Rose. I always could have, only this has always been home."

"I know, Till," Wyn said.

"It's too bad you've had to go through this trouble, Miss Jody."

Jody went to Till and put her arms around the old woman. "I'm glad you let me be here," she said.

THEN THEY WERE ON THE BUS, college-bound. "I don't know how I could have borne it without you," Wyn said suddenly.

She almost said, "You didn't know I was there," but paused. Maybe he did. Maybe all the time he had seemed so distant, he was clinging to her. Maybe it was as Manda Ballister said—just the line didn't mean anything without the feeling. What do you leave out? What? "I can leave out everything but Wyn," she said to herself.

"We could keep it for summers," she said. "The house."

"I couldn't keep it up."

"I know. We could keep it till it fell down. It's a place for children to grow up in. And you'd have summers off from teaching."

His fingers reached for hers. He held her hand tightly in his. A woman across the aisle glanced at them and saw tears running down the face of the girl, saw the faces turned away from each other, and thought it a shame that such a nice pair was quarreling.

They were not quarreling. They were silent—upon a peak in Darien.

##

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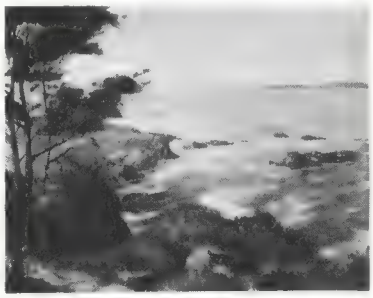
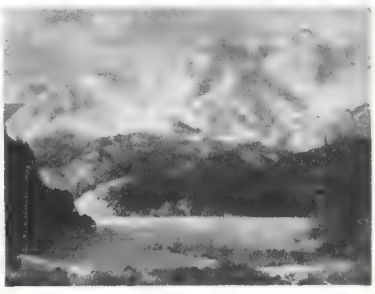


227. COASTAL SCENE. A full-color reproduction, 14"x18", printed on heavy paper, of the painting of California's Mendocino County coast, by American artist Bennett Bradbury. Mailed unfolded in a tube. 50c.



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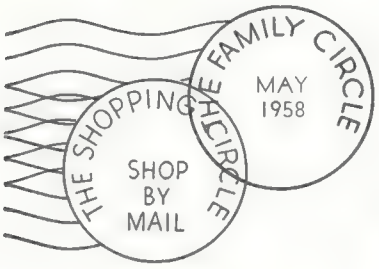

By EVELYN KENT

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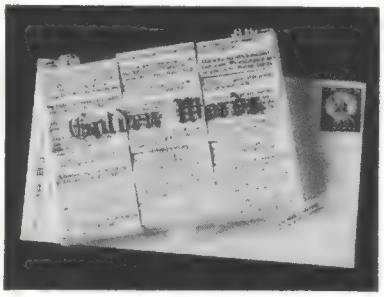

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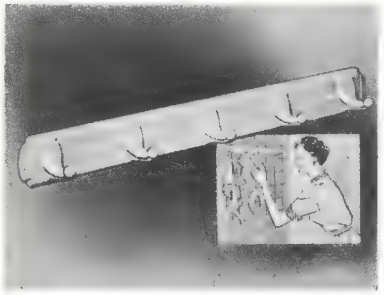

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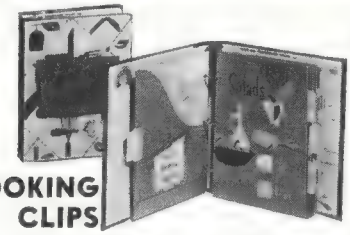

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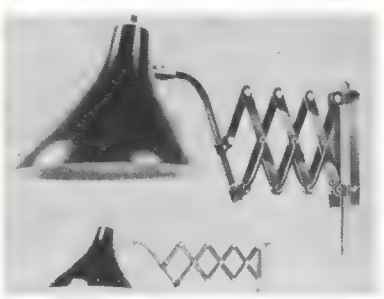

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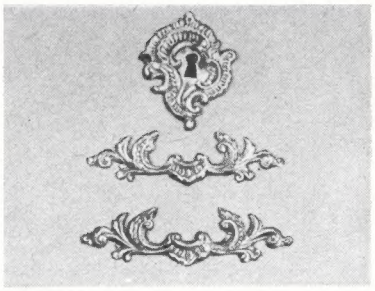

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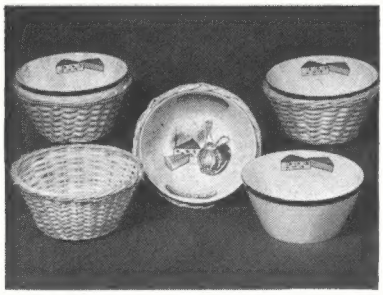

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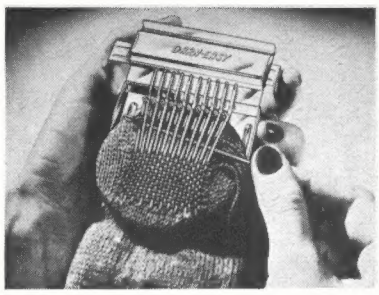

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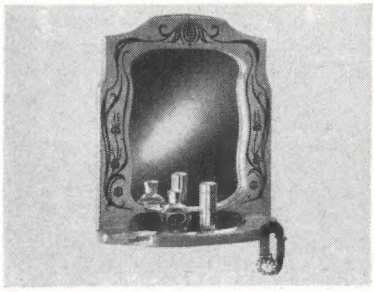

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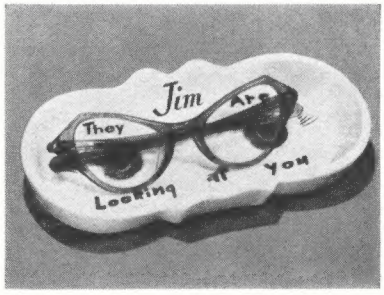

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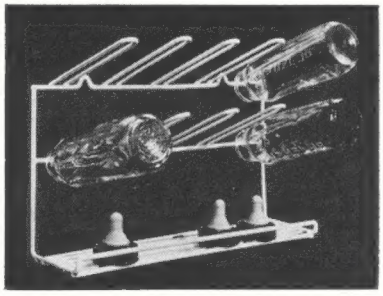

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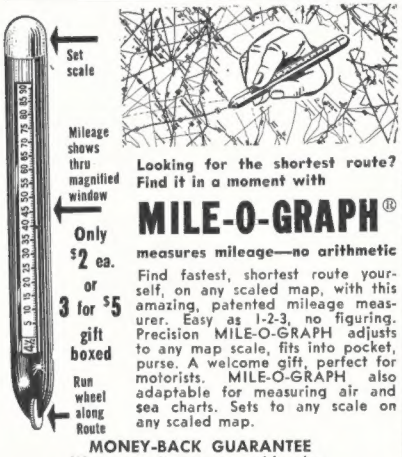

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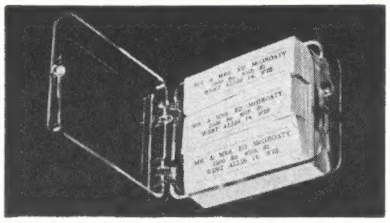

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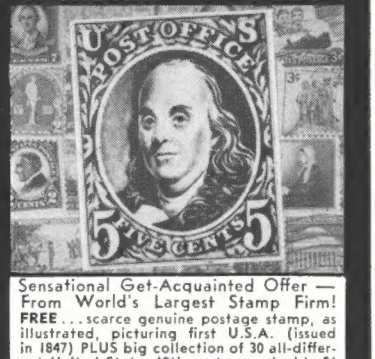

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Perforated hardboard (Marlite Peg-Board) by Marsh Wall Products, Inc., Dover, O.; silicone spray (Slick) by Glidden Co., Cleveland 2, O.; scouring-pad holder and tray by Scourking Corp. of America, 94-17 104th St., South Ozone Park 16, N. Y.; utility container by Plastray Corp., 823 Fisher Bldg., Detroit 2, Mich.

DAY-BEFORE-PAYDAY DINNERS
Page 44 — (Top) Salad bowl and dessert plates from Georg Jensen, Inc., 667 5th Ave., New York 22, N. Y.

Page 45 — (Top) Nylon-handle flatware, Focus De Luxe pattern, by Gense Import, Ltd., Branchville, N. J.

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FASHIONED FOR YOUR ACTIVE SUMMER
Page 46—(Top) Shirt and pedal pushers by F. B. Horgan Mfg. Co., 1229 S. Hill St., Los Angeles 15, Cal. Available at:
DAYTON—Elder & Johnston.
SAN DIEGO—The Marston Co.
Shoes by A. Sandler Co., New England Industrial Center, Boston 94, Mass. Available at:
BROOKLYN—Abraham & Straus.

(Bottom) Chemise dress by Alice of California, 60 Dorman Ave., San Francisco 24, Cal. Available at:
SEATTLE—Rhodes of Seattle.
SPOKANE—The Crescent.
Shoes by A. Sandler Co., New England Industrial Center, Boston 94, Mass. Available at:
BROOKLYN—Abraham & Straus.

Page 47 — (Left) Sun suit and skirt by Tabak of California, 100 E. 9th St., Los Angeles 15, Cal.

(Top, right) Dress by Queen Make Fashions, 1350 Broadway, New York 18, N. Y. Available at:
ATLANTA—Rich's.
HOUSTON—Foley's.
NEWARK, N. J.—Hahne & Co.
PITTSBURGH—Kaufmann's.
Pumps by A. Sandler Co., New England Industrial Center, Boston 94, Mass. Available at:
BROOKLYN—Abraham & Straus.

(Bottom, right) Jacket and skirt by F. B. Horgan Mfg. Co., 1229 S. Hill St., Los Angeles 15, Cal. Available at:
DAYTON—Elder & Johnston.
SAN DIEGO—The Marston Co.

Page 48 — (Top) Dress and petticoat by Merl Beitling, 860 S. Los Angeles St., Los Angeles 14, Cal. Available at:
ST. LOUIS—Scruggs Vandervoort Barney.

(Bottom) Shirtwaist dress (Pat Perkins) by Sunnyvale, Inc., 1350 Broadway, New York 18, N. Y. Available at:
NEW YORK—Franklin Simon.
ST. LOUIS—Stix, Baer & Fuller.
SEATTLE—The Bon Marche.
WASHINGTON—The Hecht Co.
Shoes by A. Sandler Co., New England Industrial Center, Boston 94, Mass. Available at:
BROOKLYN—Abraham & Straus.

Page 49—(Top, left) Dress by Merl Beitling, 860 S. Los Angeles St., Los Angeles 14, Cal.

(Top, right) Dress by Tabak of California, 100 E. 9th St., Los Angeles 15, Cal. Available at:
MIAMI—Burdine's.

(Bottom) Dress by Alice of California, 60 Dorman Ave., San Francisco 24, Cal. Available at:
SEATTLE—Rhodes of Seattle.
SPOKANE—The Crescent.

Scarves by Scarves By Vera, Inc., 417 5th Ave., New York 16, N. Y.; gloves by Superb Glove Co., 240 Madison Ave., New York 16, N. Y.; by Hansen Glove Corp., 500 5th Ave., New York 36, N. Y.; and by Wear-Right Gloves, Inc., 244 Madison Ave., New York 16, N. Y.

For additional stores, or store nearest you, write manufacturers listed above.

DECORATED WITH A DASH OF DANISH
Furniture *(except as otherwise credited)* (Danish Craftsmen) by John Stuart, Inc., 470 4th Ave., New York 16, N. Y.; draperies by Louisville Textiles, Inc., 1318 McHenry St., Louisville, Ky.

Page 52—Braided rug, Colonial pattern, by Wool-O Co., 1100 N. Front St., Philadelphia, Pa.; dinnerware, Blue Diamonds pattern, by Iroquois China Co., Syracuse, N. Y.; lighting fixture from Raymor Mfg. Div., Inc., 225 5th Ave., New York 10, N. Y.; desk set by W. A. Sheaffer Pen Co., Fort Madison, Ia.

Page 53—(Top) Rug, Luxury pattern, by Spinning Wheel Rugs, Inc., 295 5th Ave., New York 16, N. Y.; lamp pole (Litespan) and pierced-aluminum spotlights by Lightolier, Inc., 11 E. 36th St., New York 16, N. Y.; *(bottom)* kitchen appliances by Frigidaire Div., General Motors Corp., Dayton 1, O.; enameled-metal cabinets by Geneva Modern Kitchens Div., Acme Steel Co., Geneva, Ill.; lighting fixtures by Mobilite, Inc., 5 E. 102nd St., New York 29, N. Y.

Page 54—(Top, left) Rug, Luxury pattern, by Spinning Wheel Rugs, Inc., 295 5th Ave., New York 16, N. Y.; grass-cloth wallpaper by Louis W. Bowen, Inc., 509 Madison Ave., New York 22, N. Y.; lamp by Nessen Studio, Inc., 5 University Pl., New York 3, N. Y.; *(middle, right)* rush-seat benches from House of Italian Handicrafts, Inc., 225 5th Ave., New York 10, N. Y.; carpeting, Sun Valley Gold pattern, by Wunda Weve Carpet Co., 295 5th Ave., New York 16, N. Y.; double wall lamps by Lightolier, Inc., 11 E. 36th St., New York 16, N. Y.; *(bottom)* teak-and-oak teacart from Raymor Mfg. Div., Inc., 225 5th Ave., New York 10, N. Y.; yellow wire chair by Lee L. Woodard Sons, Owosso, Mich.; carpeting, Sun Valley Gold pattern, by Wunda Weve Carpet Co., 295 5th Ave., New York 16, N. Y.; desk set by W. A. Sheaffer Pen Co., Fort Madison, Ia.; electric barometer-clock combination from Howard Miller Clock Co., Zeeland, Mich.

All furniture, furnishings, and accessories available at:
DETROIT—The J. L. Hudson Co.

Light switches by Touch-Plate Mfg. Corp., Box 1970, Long Beach, Cal.; plumbing fixtures by Plumbing & Heating Div., American Radiator & Standard Sanitary Corp., 40 W. 40th St., New York 18, N. Y.; plywood paneling by Georgia-Pacific Corp., Portland, Ore.; ceramic tile by Pomona Tile Mfg. Co., 629 N. La Brea Ave., Los Angeles 36, Cal.; station wagon (Sport Suburban) by Plymouth.

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All rickrack and yarns by Coats & Clark, Inc., 430 Park Ave., New York 22, N. Y.

CREDITS FOR COLOR PHOTOS IN THIS ISSUE
Cover and pages 22-23, 32 (except center photo), 44-45, and 62—FAMILY CIRCLE Studio.
Page 32—(Center photo only) Grant Heilman.
41—(Top; and bottom, left) Aaron Ehrlich-Robert Stahman.
42-43—Douglas M. Simmonds.
46-49—John Engstead.
52-53 and 54—Hedrich-Blessing. ##

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